

Excellence[®] DS



Yeast for the production of premium red wines. Excellence[®] DS has been selected for its excellent fermentary abilities, even at high alcohol degrees, as well as for its organoleptic contribution which combines freshness with softness, structure and finesse on the palate.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence[®] DS is selected for its **fermentary and organoleptic potential**. It is well suited for the production of **structured red wines with fresh fruit notes**. It is resistant to alcohol up to 16% abv., implants quickly and produces low concentration of volatile acidity.
It is highly compatible with malolactic bacteria, due to its low production of SO₂ and inhibitory medium chain fatty acids. It is therefore **well suited to co-inoculation**.
Excellence[®] DS increases the notes of fresh fruit, gives freshness on the nose, improves the tannic structure and the color stability by releasing polysaccharides, and accentuates the length and volume on the palate.



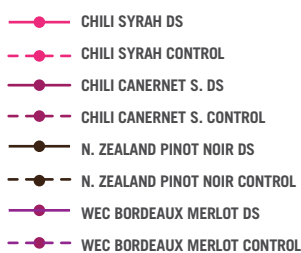
DIRECTIONS FOR USE

- ◆ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim[®].
 - ◆ **With CEnoStim[®]:** Dissolve progressively CEnoStim[®] (30 g/hL)* in 20 times its weight of warm water (37°C) while continuously stirring to avoid the lumps formation. Then, add the selected yeast (20 g/hL)*, stir gently and wait 20 minutes before adding the same volume of must from the tank to inoculate. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 min. Add the yeast to the tank and mix.
- *Based on the must volume to be fermented.
- ◆ **Without CEnoStim[®]:** Add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix.
 - ◆ **Dosage:** 20-30 g/hL.

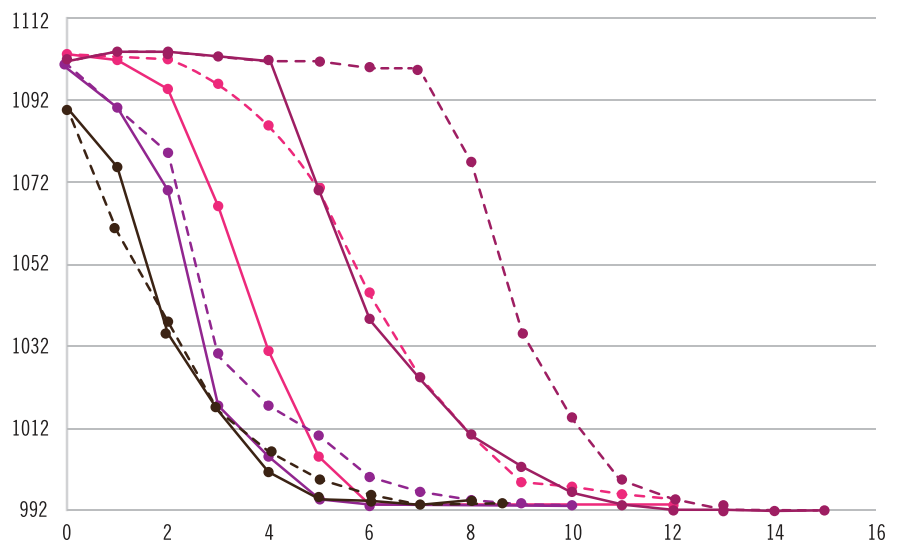


EXPERIMENTAL RESULTS

1. CAPACITY FOR IMPLANTATION AND FERMENTATION KINETICS



On different grape varieties, in different wine regions of the world: Excellence[®] DS starts a fast fermentation, proof of its strong capacity for implantation. The fermentation kinetics are fast and straightforward.



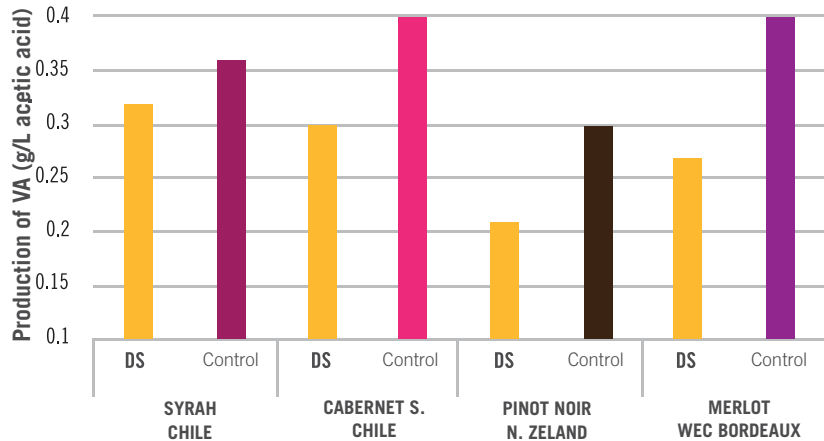
	Excellence® DS	Yeast A	Yeast B	Yeast C
CMI	14,27	12,69	13,68	12,68
Colour stability (ΔNTU)	143	182	196	169
TPI (D0280)	58	59	59	57

2. IMPACT ON THE COLOUR AND TANNINS

◆ WEC Trial, Bordeaux, merlot:

L'Excellence® DS enables the production of red wines with more colour and better stability, without favoring an over-extraction of tannins (Total Polyphenol Index).

3. LOW PRODUCTION OF VOLATILE ACIDITY



Tasting notes:

◆ Syrah, Chile:

«Gives a very interesting structure and complexity.»

◆ Cabernet-Sauvignon, Chile:

«For top quality wines, the DS brings roundness, finesse and aromatic complexity»

◆ Pinot noir, New-Zeland:

«Gives a nice fruity note, ferments very well. It is at the level of my other high-end yeasts»



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light brown fine granulates

COMPOSITION

- **Revivable yeast:** $\geq 10^{10}$ UFC/g
- **Humidity:** < 8 %

MICROBIOLOGICAL

- **Other yeasts:** < 10^5 UFC/g
- **Lactic bacteria:** < 10^5 UFC/g
- **Acetic bacteria:** < 10^4 UFC/g
- **Mould:** < 10^3 UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10^2 UFC/g

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- ◆ Packets of 500 g (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/13-04-2023. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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