YEAST

Excellence® E2F

Strain selected for the production of sparkling wines by the traditional method (base wine and second alcoholic fermentation) and to restart stuck fermentations. Remarkable fermentary capacities and aromatic pureness.

PRODUCT CHARACTERISTICS

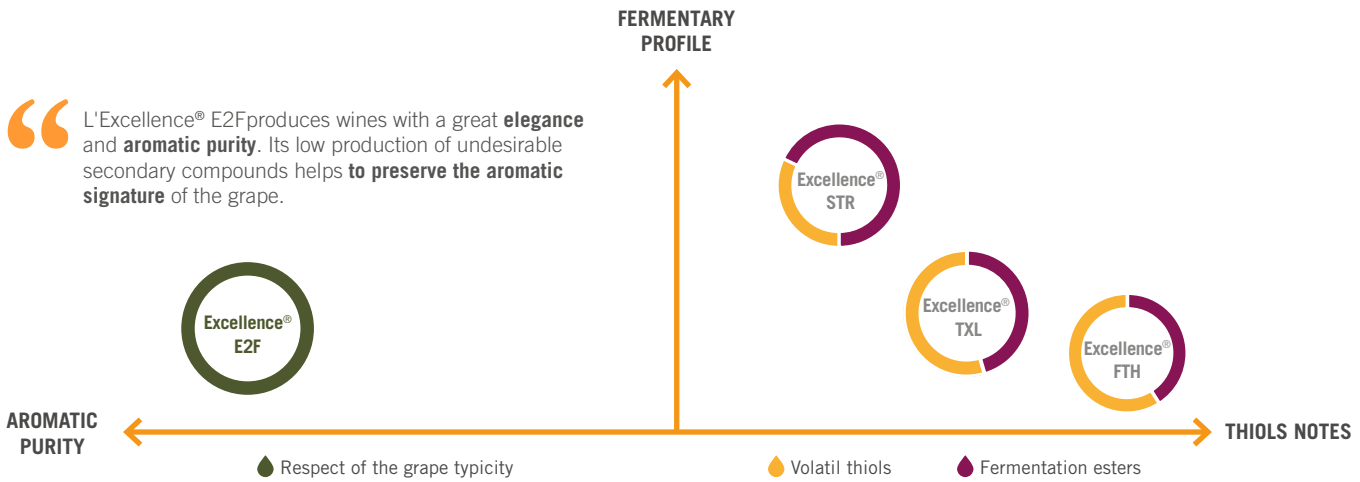
- **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae.*
- **Enological benefits:** Excellence® E2F produces **wines with great aromatic finesse** thanks to its resistance to alcohol and its fructophilic capacity. Excellence® E2F has an **excellent capacity to adapt to and resist difficult conditions** (low pH, low temperature, low nitrogen content), and rapidly consumes all the sugar.
  With a **low production of undesirable secondary compounds**, Excellence® E2F helps to conserve each variety's aromatic typicity.
- **Fermentary characteristics:**
  - Alcohol tolerance: High (until 17 % Vol.)
  - Fermentary kinetics: Regular and complete between 8 and 30°C
  - Latent phase: Short
  - Fructophilic capacity: Good
  - Nitrogen requirements: Low
- **Metabolic characteristics:**
  - Foam formation: Low
  - Production of SO_2: Low
  - Production of volatile acidity and H_2S: Low

DIRECTIONS FOR USE

- **For the inoculation of still wines:**
  Rehydration: In a clean container, rehydrate in 10 times its weight in water at 35-37°C. Mix and leave to rest for 20 minutes. In order to avoid a thermic shock, dilute the yeast/water mix with 3 times its volume of must from the tank to be inoculated then wait 10 minutes. Check that the difference between the yeast mix and the tank to be inoculated is less than 10°C before adding. The total time of preparation should not exceed 45 minutes.
- **For the secondary fermentation:**
  Preparation of the starter culture: After rehydration it is necessary to acclimatise the yeast to the alcohol and other conditions specific to the wine (pH, sugars, SO_2, temperature…). Carry out a starter culture for 12 to 24 h followed by a multiplication of roughly 3 days, following the advice of your oenologist. This preparation phase is essential for the success of the secondary fermentation.
- **For the fermentation restart:** See 'restarting alcoholic fermentation' protocol.
- **Dosage:** *Still wine production:* 20-30 g/hL. *Restarting fermentation:* 20 to 40 g/hL with preparation of starter culture. *Secondary fermentation (traditional method):* 10 to 20 g/hL with preparation of a starter culture.

YEASTS AS TOOLS TO MODULATE THE ORGANOLEPTIC PROFILE

L'Excellence® E2Fproduces wines with a great **elegance** and **aromatic purity**. Its low production of undesirable secondary compounds helps **to preserve the aromatic signature** of the grape.



SPECIFICATIONS

PHYSICAL

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

COMPOSITION

- **Revivable yeasts**: ≥ 10^{10} UFC/g
- **Humidity**: < 8 %

MICROBIOLOGICAL

- **Other yeasts**: < 10^{5} UFC/g
- **Mould**: < 10^{3} UFC/g
- **Lactic bacteria:** < 10^{5} UFC/g
- **Acetic bacteria:** < 10^{4} 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, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

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