



Excellence[®] FINISHER

This strain is the result of an R&D project initiated in 2016. It has specifically been developed to restart the alcoholic fermentation of stopped wines and ensure a total consumption of residual sugars.



PRODUCT CHARACTERISTICS

- ◆ **Formulation** : Active dry yeast - *Saccharomyces cerevisiae* + E491.
- ◆ **Enological benefits** : Excellence[®] FINISHER is a specific strain to restart alcoholic fermentation. It was developed thanks to the breeding technique, through a selection project in partnership with the ISVV of Bordeaux.

The restart of alcoholic fermentation is a delicate process, which must be carried out with the use of an adapted strain. Excellence[®] FINISHER combines a strong **fructophilic** capacity and a very good **fermentative resistance**. These abilities ensure an optimal yeast metabolism in the very difficult environment of a stopped wine. The application of Excellence[®] FINISHER allows for a **rapid restart of alcoholic** fermentation, even with low residual sugars concentrations (until 3 g/L) and high acquired alcohol rate (16% vol.)

Thanks to the new Lamothe-Abiet[®] fermentation restart protocol, the time before final inoculation is reduced, thus decreasing the risks of organoleptic deviations, and leading for **more convenience** for the winemaker.



DIRECTIONS FOR USE

- ◆ To successfully restart alcoholic fermentation, Excellence[®] FINISHER must be used according to a precise protocol. Consult our Lamothe-Abiet restart alcoholic fermentation protocol directly on our website :

www.lamothe-abiet.com/technical_tools/protocols/RESTART_OF_AF_WITH_EXCELLENCE_FINISHER

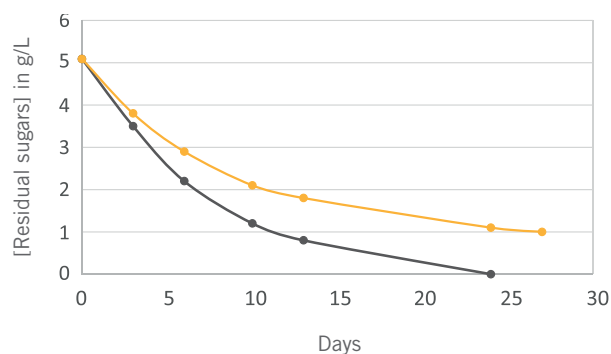
- ◆ We highly recommend the use of CEnostim[®] (30 g/hL) during rehydration step to optimize the yeast's metabolism.
- ◆ **Dosage** : 30-40 g/hL depending on the difficulty to restart the wine stopped (residual sugars).



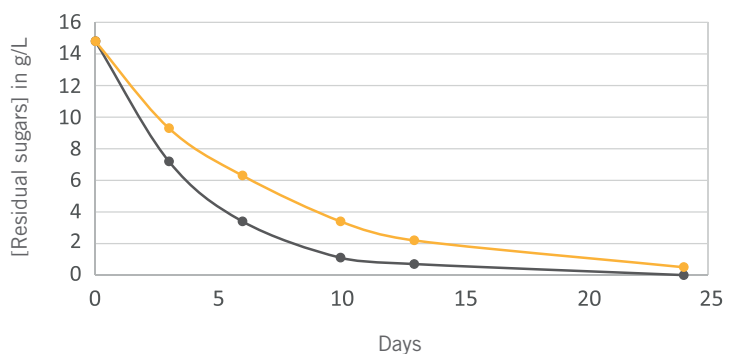
TRIAL RESULTS

CONSUMPTION OF RESIDUAL SUGARS (GLUCOSE + FRUCTOSE)

Wine 1: Cabernet-sauvignon 2020, alcohol 16,29% vol., pH 3,83



Wine 2: Merlot 2020, alcohol 14,35% vol., pH 3,78



◆ Excellence[®] FINISHER ● Yeast A



SPÉCIFICATIONS

PHYSICAL

- **Appearance & colour:** Granulés fin marron clair

MICROBIOLOGICAL

- **Other yeasts:** < 10⁵ UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** < 10⁵ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable yeast:** ≥ 10¹⁰ UFC/g
- **Humidity:** < 8 %

LIMITS

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



PACKAGING & CONSERVATION

- Bags of 500 g (boxes of 10 kg).
- 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.

GN/17-04-2023. 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).

LAMOTHE-ABIET

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