

YEAST

# Excellence<sup>®</sup> FR



Selected by the Sicarex Beaujolais, Excellence<sup>®</sup> FR produces «primeur» type red wines with a modern style. It enhances the intense and complex red fruits, which comes to complete typical amylic profile.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence<sup>®</sup> FR is a robust strain that produces low amounts of volatile acidity. It produces **high quality Modern-style wines**. It produces low amounts of standardising fermentation esters, ensuring **aromatic complexity**, giving wines that are rich and with length on the palate.  
Excellence<sup>®</sup> FR is perfectly adapted to produce wines by carbonic maceration or thermovinification.



## 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<sup>®</sup>.
- ◆ **With CEnoStim<sup>®</sup>:** Dissolve progressively CEnostim<sup>®</sup> (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<sup>®</sup>:** 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.

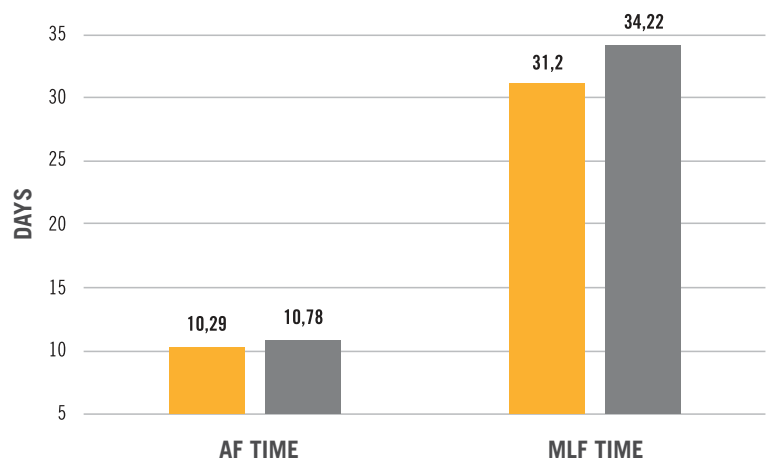


## TRIAL RESULTS

### 1. FERMENTATION BENEFITS

- ◆ Excellence<sup>®</sup> FR
- ◆ Average of other yeasts\*

Average obtained from 45 trials carried out by Sicarex and IFV on a red Beaujolais Nouveau wine, against the most popular strains on the market (2004 to 2009)  
\* significant ( $p < 0.001$ )





## SPECIFICATIONS

### PHYSICAL

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

### MICROBIOLOGICAL

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

### COMPOSITION

- **Revivable yeast:** ≥ 10<sup>10</sup> UFC/g
- **Humidity:** < 8 %

### 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/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).

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