YEAST

Excellence® FW

Specific yeast for fruity white and rosé wines made from medium to well matured grapes. Thanks to its high production of esters and of some thiol compounds, Excellence® FW produces aromatic wines with fresh and fruity notes.

PRODUCT CHARACTERISTICS

- **Formulation :** Active dry yeasts - *Saccharomyces cerevisiae.*
- **Enological benefits :** Excellence® FW's excellent fermentation capacity guarantees a **fast fermentation** and low production of volatile acidity. It is a **versatile strain** that is suitable for any variety and is resistant to alcohol up to 14.5% abv.

  Its fermentation kinetics are regular even in highly clarified musts (<50 NTU). The optimal turbidity for this strain is 50 to 100 NTU. It is suited to low temperatures (down to 13°C), although the recommended fermentation temperature is 15 to 18°C.

  Excellence® FW produces large amounts of esters, giving **floral**, **white fruit** and **hard candy aromas** (isoamyl acetate, phenylethyl acetate, phenyl-2-ethanol, hexyl acetate).

  The aromatic profile is completed by thiol notes, which bring complexity and enhance **roundness and length 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 ŒnoStim®.
- **With ŒnoStim®:** Dissolve progressively Œnostim® (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 ŒnoStim®:** 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.

SPECIFICATIONS

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

PHYSICO-CHEMICAL

- **Appearance:** Fine granulates
- **Colour**: Light brown
- **Revivable yeasts**: ≥ 10^{10} 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.

LAMOTHE-ABIET

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