

YEAST

Excellence[®] SP



Strain selected for its fermentation performance and its capacity to enhance fresh fruit, spicy notes. Excellence[®] SP produces wines with roundness, length and finesse.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence[®] SP is one of the first strains on the market produced through breeding. It produces fruity and fresh red wines, with notes of spices.
This strain is suited for producing mid-range wines, with short or medium maturation time, with **roundness** and **length** on the palate. Excellence[®] SP implants quickly in the must and produces low amounts of volatile acidity. Due to its low production of inhibitory compounds (SO₂ and medium chain fatty acids), it is highly compatible with malolactic bacteria.



DIRECTIONS FOR USE

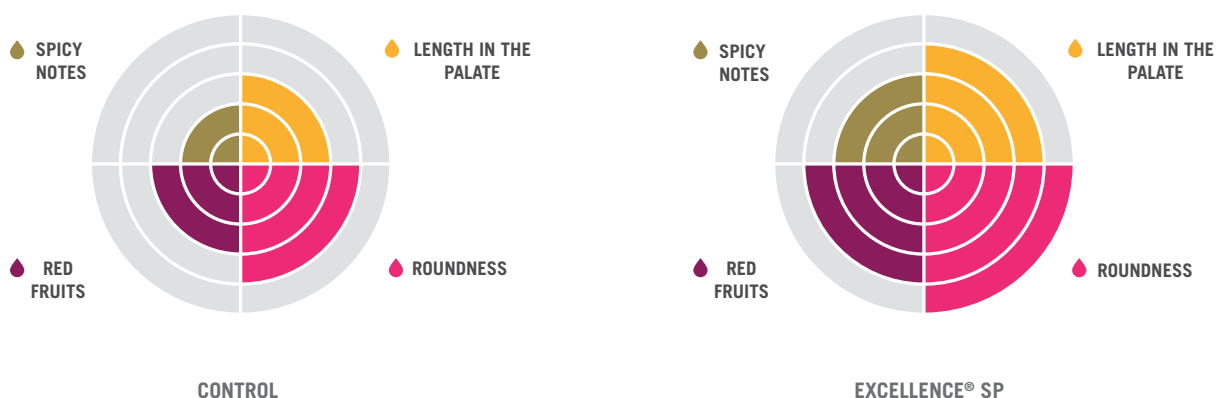
- ◆ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim[®].
- ◆ **With CEnoStim[®]:** Dissolve progressively CEnostim[®] (30 g/hL)* in 20 times its weight of warm water (37°C) 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.



TRIAL RESULTS

1. SENSORIAL ANALYSIS





SPECIFICATIONS

PHYSICAL

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

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 yeasts:** ≥ 10¹⁰ 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/14-04-2023. 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

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM