YEAST

Excellence® STR

Excellence® STR is a strain selected, gifted with very high fermentary capacities. It increases aromatic potential of white and rosés wines thanks to its exceptionnal capacity to product fermentary aromas.

PRODUCT CHARACTERISTICS

- **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae.*
- **Enological benefits:** Excellence® STR produces **complex, fresh and fruity wines**, even under difficult conditions:
  - Alcohol tolerance up to 15% abv.
  - Low nitrogen requirement
  - Resistant to low temperatures, down to 12°C
  - Adapted to low turbidities, down to 50 NTU

It has excellent fermentation kinetics, allowing it to complete the fermentation within ten to fourteen days, whilst producing low amounts of volatile acidity and H_2S.

Excellence® STR produces high amounts of **various esters**: isoamyl acetate (banana), phenylethyl acetate (rose), phenyl-2-ethanol (hyacinth), hexyl acetate (pear). This gives wines with **complex aromas**. Thiol production is moderate, and helps to underline the wines' tension.

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.

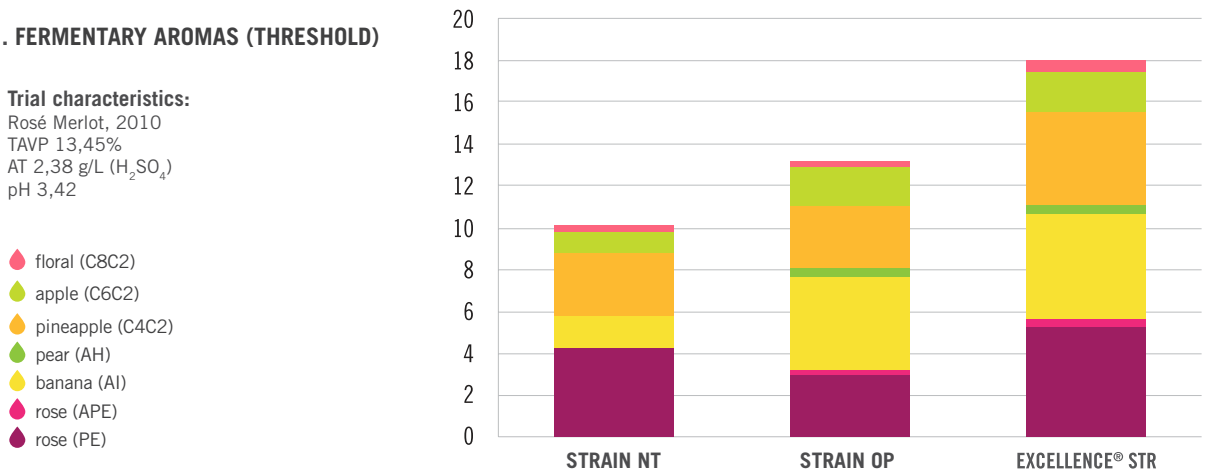
- **Without ŒnoStim®:** Add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix.

- **Dosage:** 20-30 g/hL.

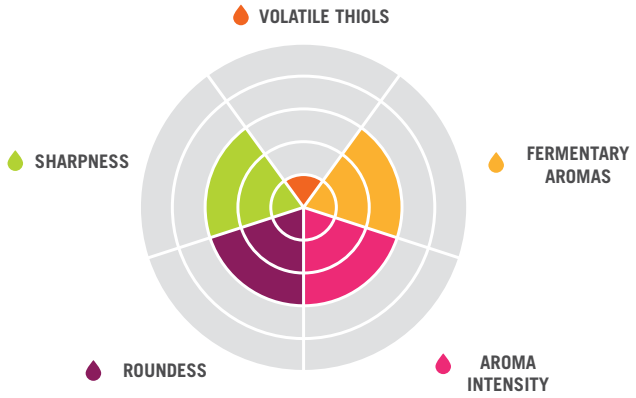
TRIAL RESULTS

1. FERMENTARY AROMAS (THRESHOLD)

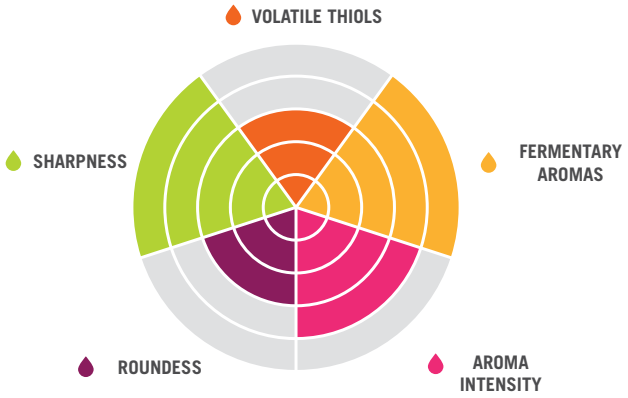
- **Trial characteristics:**
  Rosé Merlot, 2010
  TAVP 13,45%
  AT 2,38 g/L (H_2SO_4)
  pH 3,42



2. TASTING



CONTROL



EXCELLENCE® STR

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 and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

LAMOTHE-ABIET

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