

YEAST

# Excellence<sup>®</sup> TXL



Product of a program of targeted breeding by the Institute of Enology in Bordeaux, Excellence<sup>®</sup> TXL has excellent fermentation capacities and produces a clean and balanced aromatic profile with significant volume on the palate.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence<sup>®</sup> TXL produces **round wines** with **great aromatic finesse**. It implants quickly and is highly adaptable, capable of fermenting even in difficult conditions, and helps to reveal **varietal aromas**. A clean aromatic profile is ensured thanks to the absence of compounds that mask the aromas, and a low production of fermentary aromas. This yeast is highly resistant to alcohol (<15% vol.) and has high nitrogen requirements.

Excellence<sup>®</sup> TXL is the result of a directed breeding program, uniting the mother strains' fermentation capacities with the production of aromas, thanks to three alleles that give it the following characteristics:

- SSU1-R: confers a better resistance to sulfites and thus a better implantation and faster start to the alcoholic fermentation.
- POF (-): minimal production of vinyl-phenols and vinyl-gaiacol, compounds that give a pharmaceutical smell and mask other aromas.
- URE2(-): deletion of the "catabolic nitrogen repression", ensuring more volatile thiols are revealed.



## 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.

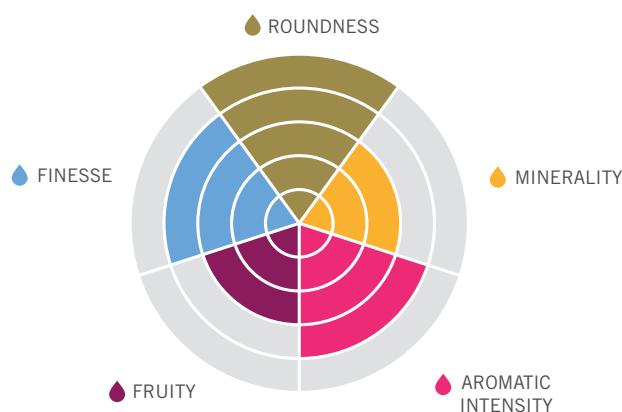
- ◆ **Dosage:** 20-30 g/hL.



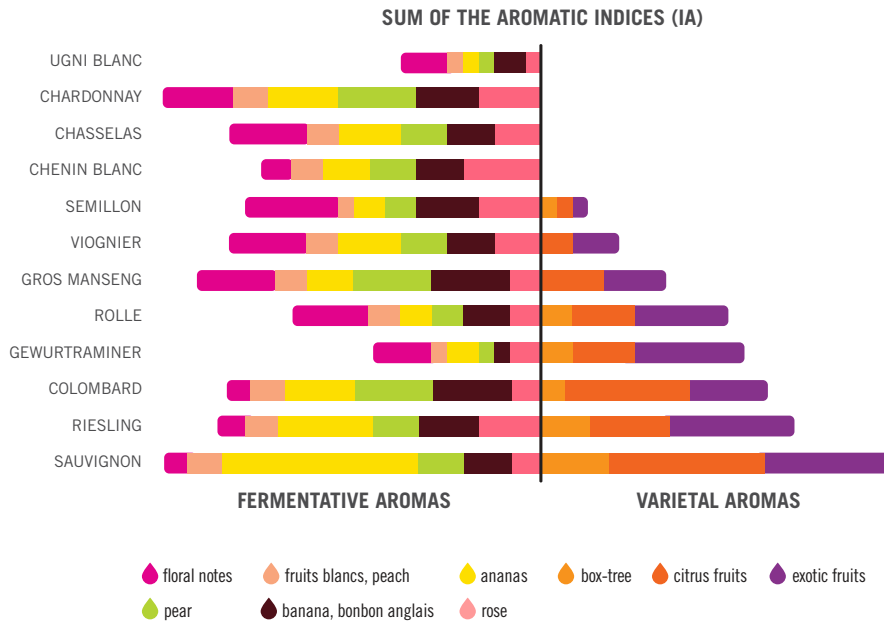
## TRIAL RESULTS

### 1. GLOBAL ORGANOLEPTIC PROFILE

- ◆ **Trial characteristics:**  
Northern and Southern Hemispheres, 2011  
PA: 11,5 - 13,5%  
T° AF: 14 - 21 °C  
Assimilable nitrogen 140 - 210 mg/L



## 2. AROMATIC PROFILE OF EXCELLENCE® TXL ON DIFFERENT VARIETIES



### 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 yeasts:** ≥ 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/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).

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