

# Excellence<sup>®</sup> X-FRESH



Balance and aromatic freshness of the wine become difficult to keep because of regular rising temperatures. To answer this issue, Excellence<sup>®</sup> X-FRESH has been selected for its natural acidifying properties, allowing to improve freshness and reduce alcohol content in wines.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Lachancea thermotolerans*.
- ◆ **Enological benefits:** Excellence<sup>®</sup> X-FRESH is a strain of *Lachancea thermotolerans* (non-*Saccharomyces* yeast) selected for oenological use and able to produce lactic acid from fermentable sugars. This leads simultaneously to an **acidification of the fermenting must** and a **drop of the alcohol content**. The produced wines express a **fresher profile** and a **better organoleptic balance**. The reduction of the pH also allows a better microbial and colloidal stability of the wine during ageing. Excellence<sup>®</sup> X-FRESH needs to be used in synergy with *Saccharomyces cerevisiae* to complete the alcoholic fermentation. Two ways are possible:
  - ◆ **Co-fermentation (simultaneous addition of the two yeasts in the must):** production of lactic acid quickly begins at the early stage of alcoholic fermentation and stabilize itself. The concentration of lactic acid generally observed is close to 2 g/L of lactic acid.
  - ◆ **Sequential inoculation (addition of Excellence<sup>®</sup> X-FRESH and then *Saccharomyces cerevisiae*, after 24 to 48 hours):** the lactic acid content observed is higher. Please refer to your oenologist for more details. It is important to ensure a daily measurement of lactic acid to monitor production. Inoculation of the fermentation yeast quickly stops the production of lactic acid and freeze the concentration as it is.



## DIRECTIONS FOR USE

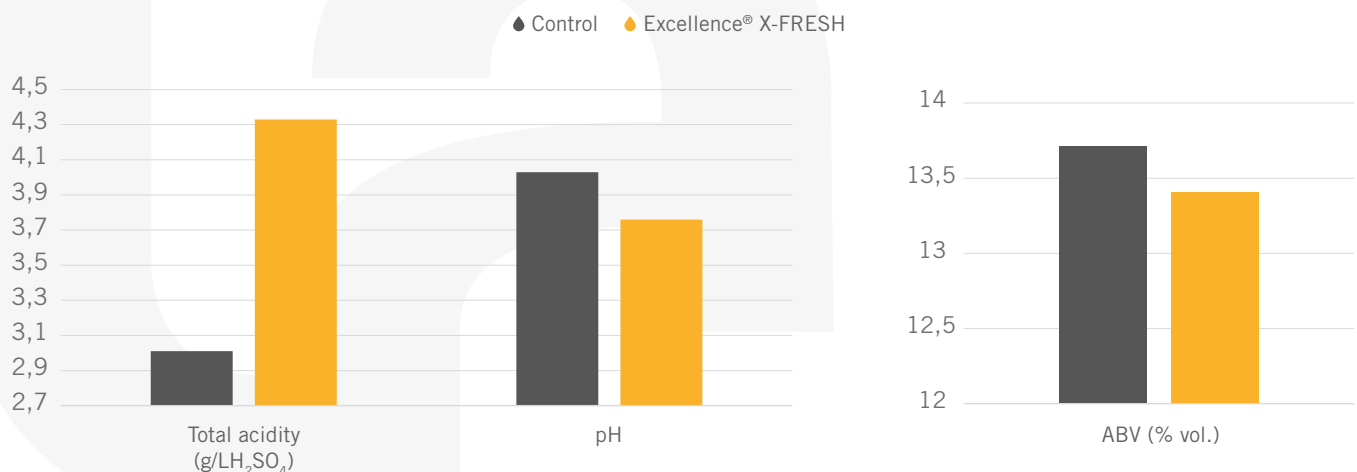
- ◆ In both co-fermentation and sequential inoculation with *Saccharomyces cerevisiae*, Excellence<sup>®</sup> X-FRESH must be rehydrated alone. Dissolve the product in 10 times its weight of warm water (37°C) and homogenize before letting stand for 20 minutes. Then, add the preparation to the must, making sure that the temperature between the yeast preparation and the must is below 10°C difference.
- ◆ **Dosage:** 20 g/hL.



## TRIAL RESULTS

### COMPLETE OVERVIEW AFTER MALOLACTIC FERMENTATION

Bordeaux, Graves, cabernet-sauvignon 2020 trial • Sequential inoculation  
Time before adding *Saccharomyces cerevisiae*: 24 hours  
Doses used: 20 g/hL Excellence<sup>®</sup> X-FRESH and 20 g/hL *Saccharomyces cerevisiae*





## SPECIFICATIONS

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### PHYSICAL

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

### MICROBIOLOGICAL

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- **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

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

### LIMITS

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- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



## PACKAGING & CONSERVATION

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- ◆ Packets of 500 g (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.