



# SO.FRUITY®



Notes of red berries

Fresh, supple red wines

Beaujolais selection by the IFV



## OENOLOGICAL GOALS

- Selected in Beaujolais vineyards by the French Wine and Vine Institute under the code L1414
- With Gamay, its selected variety, expression of floral aromas (peony, rose)
- Good extraction of anthocyanins and tannins (Boisson R. et Lempereur V., 2012, Les Entretiens du Beaujolais), resulting in colourful red wines with a harmonious structure
- Short to medium-duration maceration (5 to 15 days' traditional maceration), carbonic maceration, or thermovinification
- Perfectly suited to winemaking processes with yeast-bacteria co-inoculation
- Suitable for different grape varieties: Merlot, Gamay, Pinot, etc.



## DOSAGE

Rehydration: 20 g/hL



## PACKAGING



500 G



## STORAGE

Store in a cool, dry place in its original packaging. Use immediately after opening.



## TEST RESULTS

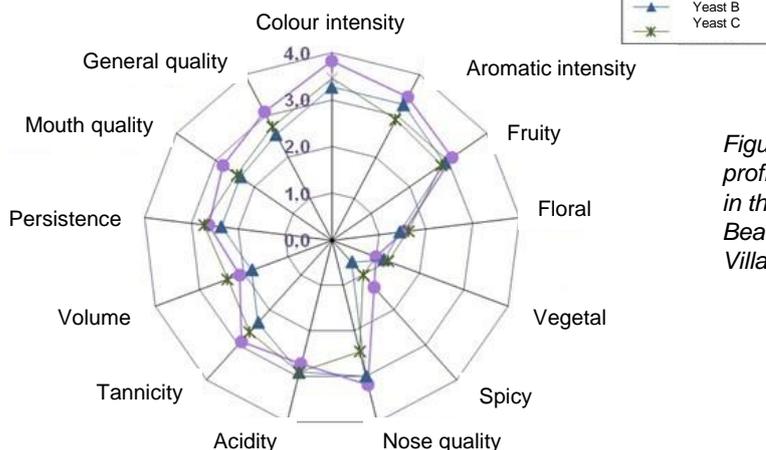


Figure: comparison of the organoleptic profiles of 3 wines made with yeasts used in the Beaujolais vineyards. Sicarex Beaujolais test on AOC Beaujolais Village Blacé.



### INSTRUCTIONS FOR USE

Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions and at a temperature of 35 to 40°C.

Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must does not exceed 10°C, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and incorporate into the must.

### Precautions for use:

*Product for oenological and specifically professional use.*

*Use in accordance with current regulations.*



### FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i>
Optimum fermentation temperatures	18-32°C
Alcohol tolerance	Up to 14% vol.
Fermentation kinetics	Very good implantation, fast kinetics
Killer factor	K2 Killer
Volatile acidity production	Low
SO <sub>2</sub> production	Low
Nitrogen requirements	Low
H <sub>2</sub> S production	Low
Glycerol production	Average
Pyruvic acid production	Average
Acetaldehyde production	Average