

SELECTYS ALPINA®



Yeast for the production of white wines

CHARACTERISTICS

SELECTYS® ALPINA is a strain of *Saccharomyces Cerevisiae* selected by OENOFRANCE Switzerland following a microselection programme on Chasselas (N°CH330). It is especially valued for its ability to produce fermentation esters with fruity and floral aromas, giving the wines a very fresh style while respecting the minerality of the terroir.

OENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer factor: ND
- Fermentation kinetics: rapid
- Fermentation temperature range: 12 to 32 °C
- Alcohol tolerance: up to 14% vol.
- Production of volatile acidity: low
- Nitrogen requirements: low
- SO₂ production: low
- H₂S production: average to low

Organoleptic characteristics:

SELECTYS ALPINA® respects the expression of grape varieties. Wines obtained with **SELECTYS ALPINA®** exhibit sharp floral and fruity aromas.

APPLICATIONS

- Production of white wines from neutral or aromatic grape varieties

DOSAGE

Recommended dose: 20 g/hL

INSTRUCTIONS FOR USE

Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35 and 40°C.

For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C.

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Leave for 20 minutes and then gently and thoroughly mix the yeast starter. Add the starter directly to the must if the temperature difference between the starter and the must does not exceed 10°C. Otherwise, double the amount of starter by adding the same quantity of must, wait 10 minutes, mix gently and thoroughly, and add to the must.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

500 g vacuum pack. Box of 20 x 500 g.

STORAGE

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

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