

SELECTYS L'ELEGANTE

Yeast for the elaboration of white wines that express prestigious terroirs

CHARACTERISTICS

SELECTYS L'ELEGANTE is a natural yeast selected by Sofralab with the collaboration of the Burgundia Œnologie laboratory in Burgundy from the Côte de Beaune vineyards. **SELECTYS L'ELEGANTE** is suitable for the elaboration of high quality white wines that combine elegant aromas and flavours and show a promising ageing potential.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Fermentation kinetics: good implantation, average fermentation kinetics
- Optimum range of fermentation temperatures: 12 to 24°C
- Alcohol tolerance: up to 14 % Vol.
- Volatile acidity production: average
- Nitrogen requirements: average
- H₂S production: low

Organoleptic properties:

- Enhances the expression of prestigious white wine terroirs.
- Develops a refined and complex aroma profile that combines fruity (yellow stone fruit, citrus), floral (white flowers, honey) and mineral (flint) characters.
- Contributes to a balanced palate that elegantly combines freshness, volume and long finish.

APPLICATION FIELD

- Elaboration of white wines with ageing potential that express their terroir.
- White wines made Chardonnay, Melon de Bourgogne, Marsanne, Roussanne, Sauvignon blanc, Sémillon, Viognier, etc.
- Tank or barrel vinifications. Tank or barrel ageing.

APPLICATION RATE

Recommended application rate: 20 g/hL.

Maximum application rate according to current European regulations: none.

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. After 20 minutes, gently homogenize the yeast starter. Add the starter directly to the must if the temperature difference between the yeast starter and the must does not exceed 10°C. Otherwise, double the amount of starter with must, wait 10 more minutes, gently homogenize and add to the must.

Precautions for use:

Product for professional enological application only.
Use according to current regulations.

PACKAGING

500 g vacuum packed sachet, box of 20 x 500g.

STORAGE

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

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