

SELECTYS® THIOL

Strain selected for the expression of thiols in white and rosé wines

CHARACTERISTICS

SELECTYS® THIOL is a strain of *Saccharomyces cerevisiae* isolated in Italy and selected by our R&D department using an innovative genetic identification programme. The aim of the programme was to verify that this strain does carry the nucleotide sequence (+ 38 bases) on the IRC7 gene coding for the protein connected to thiol expression (β -lyase activity).

After three years of trials to validate the strain in the wine-growing regions most recognised for their production of wines with thiol character, and thanks to the Oenofrance®'s R&D department, we were able to verify its ability to bring out aromatic notes of:

- 4-Mercapto-4-Methylpentan-2-one (4MMP): boxwood, broom, blackcurrant bud, tomato leaf
- 3-Mercapto-1-Hexanol (3MH): passion fruit, pineapple, grapefruit
- 3-Mercapto-Hexyle acetate (A3MH): exotic fruits, guava, citrus zest

SELECTYS® THIOL brings out and enhances intense, stable aromas over time.

OENOLOGICAL PROPERTIES

Recommended fermentation temperature for thiol expression: 16°-18°C

H₂S production: low

SO₂ production: low (< 20 mg/L)

Production of volatile acidity: low < 0.25 g/L (at 12% vol.)

Production of glycerol: medium 5.7 g/L (at 12% vol.)

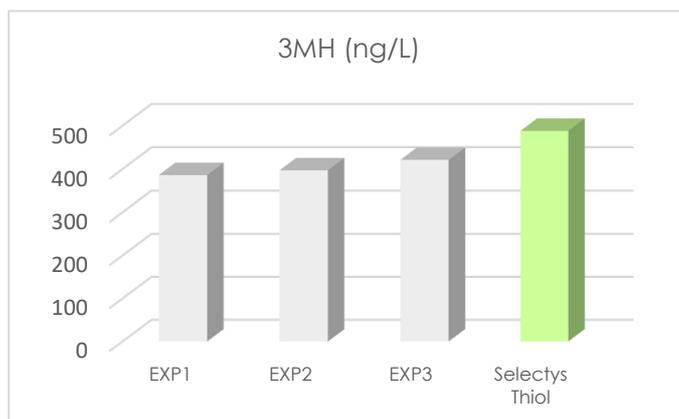
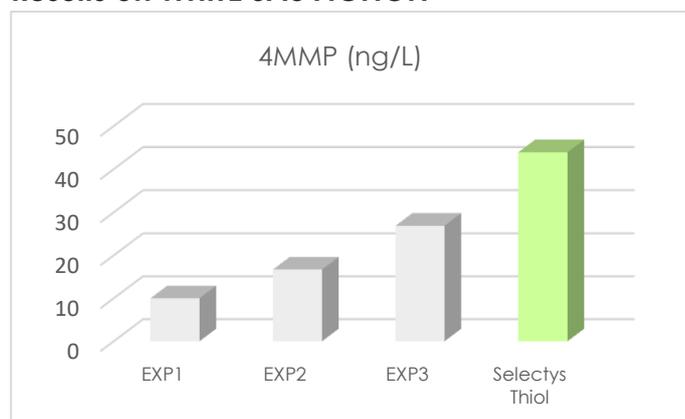
Tolerance to alcohol: > 14.5 % vol.

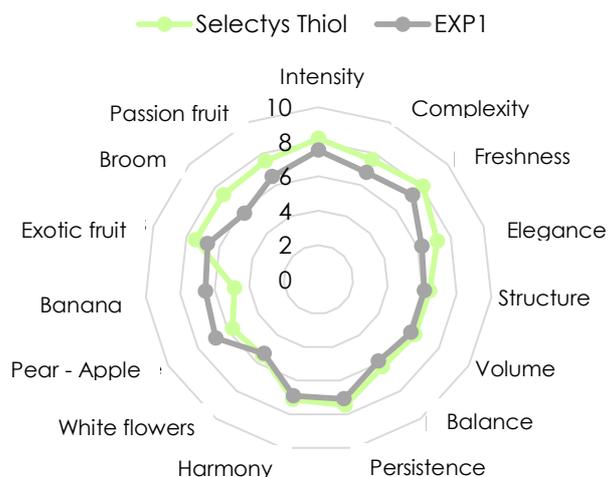
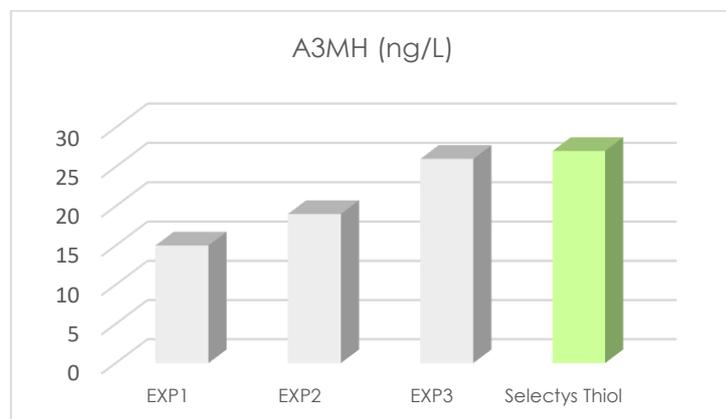
Phenotype: Killer K1

Sensitivity to copper: high

Although **SELECTYS® THIOL**'s nutritional requirements are average, in order to enhance the desired aromatic profile, appropriate amino acid nutrition at the start of fermentation is recommended.

Results on WHITE SAUVIGNON





APPLICATIONS

SELECTYS® THIOL guarantees fermentation security and uniform kinetics.

SELECTYS® THIOL is ideal for the production of white and rosé wines with highly intense, elegant thiol aromas, characterised by freshness and taste persistence.

The strain's characteristics enable it to adapt to the fermentation of all varieties with thiol potential.

DOSAGE

- **white and rosé musts** : 20 g/hL

INSTRUCTIONS FOR USE

Rehydration:

Rehydrate the yeast in 10 times its volume of water at a temperature of 37°C (± 2°C). Leave it to stand for 10 minutes, then gently mix until a uniform mixture is obtained. Leave for another 10 minutes and stir. Gradually add must to the rehydrated yeast so as to reduce the temperature difference between the mixture and the tank to be inoculated. When inoculation is carried out, the temperature difference between the preparation and the must should not exceed 5 - 7°C.

Inoculation:

Pour the solution into the must and incorporate into the main body.

Technical information:

For complete development of the aromatic thiol profile, we advise to monitor the amount of copper in the must. **SELECTYS® THIOL** is a strain that is extremely sensitive to copper. All values ≥ 0.5 mg/L may not only affect the fermentation properties of the strain but also reduce the thiol aromas released by the strain, since they bind irreversibly to the copper and precipitate out. When values of copper in the must exceed 0.5 mg/L, we recommend using **DIWINE® THIOL**.

Precautions for use:

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

PACKAGING

Vacuum pack 500 g. Carton of 20 x 500g.
10 kg

STORAGE

Store in a cool, dry place (where possible <16°C) in its original packaging.
Use immediately after opening.

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