

la Solutions for wine making

Excellence[®] TXL

Saccharomyces cerevisiae – Strain H27 selected by Sarco

Strain selected from directed breeding technique with very high fermentation capacities, TXL is perfectly adapted for the elaboration of aromatic and nicely round white and rosé wines. TXL strain is (-)POF, (+)URE2 and (+)LP allowing winemakers to obtain a delicate and very clean wine profile while respecting typicity. Excellence TXL is suitable for all grape varieties.

ENOLOGICAL PROPERTIES

> Fermentative characteristics:

- Alcohol tolerance: up to 15 %.
- Character (+)LP: Excellent inoculation capacities. Frank and fast fermentation Kinetic.
- Medium nitrogen requirements (optimal AF from 150 mg/L).
- Tolerance to low temperature (from 13°C)
- Low production of volatile acid and H₂S.

> Aromatic characteristics:

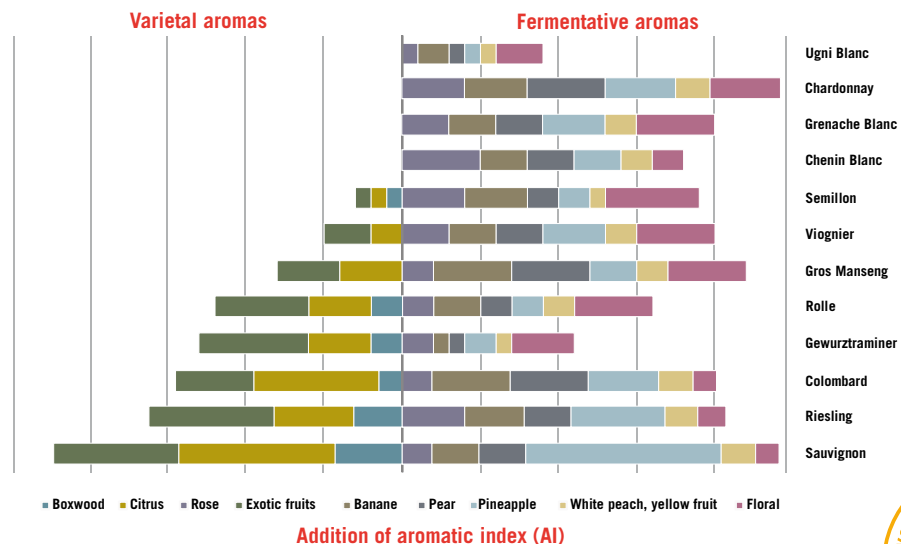
- (-)POF strain preventing the cinnamate decarboxylase activity, responsible for the formation of vinyl-phenols, flavor maskers and responsible for notes such as «pharmaceutical».
- (-)URE2 Character: promotes the production of volatile thiols (4MMP, A3MH, 3MH)
- Provides intense floral and fruity wine.
- Products small quantity of isoamyl acetate (banana) = **Exalts typicity.**

RESULTS

Aromatic profile of Excellence TXL on different grape varieties

TRIAL CHARACTERISTICS

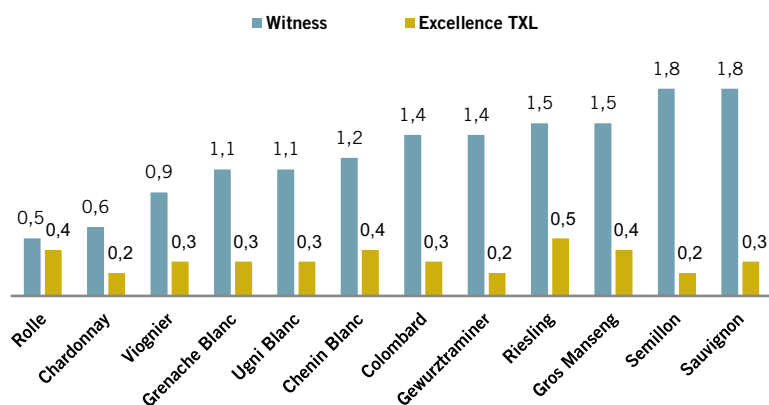
Vintage: 2011
 Area: Northern and Southern Hemispheres
 Grape variety: 12 different grape varieties
 Alcohol: from 11,5 to 13% Vol
 T° of AF: from 14 to 21°C
 Turbidity : from 20 to 120 NTU
 Available nitrogen: from 140 to 210mg/L





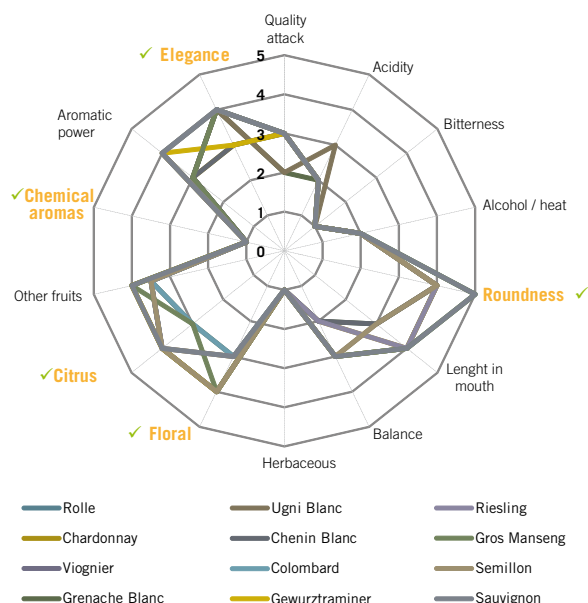
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Dosage of Vinyl-phenols :
 ([V4P] + [V4G]) / threshold



Negligible production of vinyl phenols by strain Excellence TXL.
 High aromatic clearness and freshness.

Tasting compilation



DOSAGE

> 20g/hL.

PROTOCOL

> Reactivation:

- Mix the yeast in 10 times its weight of warm water (35-40°C). Leave to rise for 20 minutes and homogenize. So as to avoid thermal shocks, add to the preparation 3 times its volume of must from the tank to be inoculated and wait 10 minutes. Check that the difference of temperature between the 2 is less than 10°C.
- The preparation time should never exceed 45 minutes.

> Incorporation:

- Pour directly the leaven in the tank.

> In presence of limiting factors:

- High alcohol degree potential, low turbidity, low temperature...use **Oenostim** in rehydration water.

> To encourage the revelation of aromatic compounds:

- Use **Oenostim** in rehydration water.

PACKAGING

> 500 g vacuum bag. 10 kg box.

STORAGE

- > Store in a cool and dry place in its original and air-tight sealed package.
- > Do not store once opened.

