



Solutions for wine making

Excellence FW

Strain B2006 selected by Sarco

Specific yeast for white and rosé premium fruity wines, stemming from grapes with medium or good maturity.

Thanks to its strong production of esters and of some thiol compounds, EXCELLENCE FW produces aromatic wines with a fresh and fruity dominant character: exotic and citrus fruits, white flowers, fruit drop...

Its fermentation performances insure rapid fermentation kinetics and a low production of volatile acidity.

Excellence FW is convenient for any kind of grape variety.

OENOLOGICAL INTEREST

- > Alcohol-forming power: up to 14,5 % vol
- > Kinetics of regular fermentation, even on very settled musts (<50 NTU)
- > Optimal turbidity between 50 and 100 NTU
- > Low production of volatile acidity
- > Fermentation temperature from 13°C (optimal temperature: 15 – 18°C)
- > Nitrogen requirements: low
- > Strong production of esters: Isoamil Acetate, Phenyl ethyl acetate, Phenyl-2-ethanol, Hexyls Acetate (flowers, fruit drop)
- > Good production of thiols A3MH and 3MH (exotic and citrus fruits)

QUANTITIES TO USE

- >20g/hl

PREPARATION

- > **Reactivation:** Mix the yeast together with 10 times its weight in warm water (35-40°C) with some sugar added. Leave to rise for 20 minutes and homogenize. So as to avoid thermal shocks, dilute this reactivation milieu with 3 times the must volume of the tank to be cultured and wait 10 minutes. Verify that the difference of temperature between the leaven and the must is inferior to 5°C.
- > **Incorporation:** pour directly the leaven in the tank.

PACKAGING

- > 500 g sachet

PRESERVATION

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

