



SP7

Yeast for the elaboration of high quality sparkling wines

CHARACTERISTICS

SP7 is a natural yeast selected by Sofralab that originates from the Champagne-Ardenne vineyards. **SP7** combines the fermentation abilities and organoleptic qualities required to produce high quality sparkling wines.

APPLICATION FIELD

- Elaboration of sparkling wines.
- Traditional and ancestral methods, closed tank or Charmat methods.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae galactose* – (ex *bayanus*)
- Killer status: Killer K2
- Fermentation kinetics: very fast
- Range of fermentation temperatures: 10 to 32°C
- Alcohol tolerance: up to 16 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: low
- SO₂ production: average
- H₂S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average
- Good fermentation abilities under difficult conditions: low pH, low turbidity, high pressure.

Organoleptic properties:

- Respects the expression of the grape varieties.
- Allows to produce high quality sparkling wines with elegant aromas and harmonious flavours.

APPLICATION RATE

Recommended application rate: 20 g/hL

Maximum application rate according to current european regulations: none.



INSTRUCTIONS FOR USE

For the elaboration of still wines:

Dissolve the active dry yeasts (ADY) in 10 times their weight in a 50/50 mixture of water and must at a temperature between 35 and 40°C. Example: 500 g of ADY, in a mixture containing 2.5 l of water and 2.5 l of must at 37°C. Leave for 20 minutes then slowly homogenize the yeast starter. If the temperature difference between yeast starter and must is 10°C or below, add the yeast starter directly to the must. Otherwise, double the yeast starter with must, wait 10 minutes, homogenize the mixture slowly and add to the must.

For the elaboration of base wines:

Add the yeast to 10 to 20 times its volume of must. Ferment 6 to 12 hours and add to the tank.

For bottle fermentation:

The yeast has to be acclimatized to alcohol as well as the specific conditions of the wines (pH, SO₂, temperature...). To do so, prepare a pied de cuve (yeast starter) over a period of 2-5 days based on the recommendations of your enologist.

INGREDIENTS

Active dry yeast, emulsifier E491. GMO-free.

PACKAGING

500 g vacuum bag – Box of 20 x 500 g.

STORAGE

Store in a cool place between 2 and 8°C. Can stay 3 months at room temperature (<25°C).

Opened package: use rapidly.

Use before the best before date (BIUB) stamped on package.

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