



SP7

Yeast for the production 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.

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 varietal character.
- Production of high quality sparkling wines with elegant aromas and harmonious flavors.

APPLICATION FIELD

- Elaboration of sparkling wines.
- Traditional or Charmat (closed tank) methods.

APPLICATION RATE

Recommended application rate: 20 g/hL

Maximum application rate according to current European regulations: none.



INSTRUCTIONS FOR USE

For production of still wines:

Dissolve active dry yeast (ADY) in 10 times its 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 yeast starter. If temperature difference between yeast starter and must is 10°C or below, add yeast starter directly to must.

Otherwise, double yeast starter with must, wait 10 minutes, homogenize mixture slowly and add to must.

For production of base wines:

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

For bottle fermentation:

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

Precaution for use:

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

500 g vacuum bag – Box of 20 x 500 g.

STORAGE

Store in a cool, dry place in its original packaging.

Once open: use quickly.

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