STATION
ŒNOTECHNIQUE
DE CHAMPAGNE

YEASTS

SP1

Yeast for the elaboration of sparkling wines.
Ensures smooth alcoholic fermentations.

CHARACTERISTICS

SP1 is a natural yeast that originates from the Champagne-Ardenne vineyards, selected by Sofralab for its fermentation abilities and its respect of the grape variety typicity. **SP1** is suitable to carry out alcoholic fermentations safely under difficult conditions for the elaboration of sparkling and still wines.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae galactose* – (ex *bayanus*)
- Killer status: Killer K2
- Fermentation kinetics: average
- Range of fermentation temperatures: 14 to 32°C
- Alcohol tolerance: up to 15 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: average
- SO_2 production: average
- H_2S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average

Organoleptic properties:

- Clean aromas and flavours.
- Respects the expression of grape varieties.

APPLICATIONS

- Elaboration of sparkling wines: base wines, bottle fermentation.
- Elaboration of still wines: white, red, rosé wines.
- Fermentation under difficult conditions: low pH, high alcohol.
- Restarts fermentations.

APPLICATION RATE

Recommended application rate: 20 g/hL
Maximum application rate according to current european regulations: none.

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SOFRALAB
The Oenological Company

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YEASTS

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, SO_2, 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.
10 kg bag.

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.

Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.

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