



SO.FLAVOUR®



Selected in a vineyard cultivated with biodynamic methods

Red wines with ripe fruit notes

Selection in Côtes du Rhône



OENOLOGICAL GOALS

- Modern, concentrated red wines with complex aromatic expression with dominant ripe fruit flavour.
- Contributes to a rich, harmonious palate characterised by a good balance between tannic structure and roundness.
- Production of all types of wines: organic, traditional vinification (pumping over, running off, punching down the cap), thermovinification
- Vinification of international grape varieties: Merlot, Cabernet Sauvignon, Syrah, Grenache Noir, Tempranillo, Zinfandel etc.



DOSAGE

20g/hL



PACKAGING



500 G



STORAGE

Store in a cool, dry place in its original packaging. Use immediately after opening.



FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i>
Optimum fermentation temperatures	18-32°C
Alcohol tolerance	Up to 15% vol.
Fermentation kinetics	Average
Volatile acidity production	Average
SO ₂ production	Average
Nitrogen requirements	Medium
H ₂ S production	Low
Glycerol production	Very high



INSTRUCTIONS FOR USE

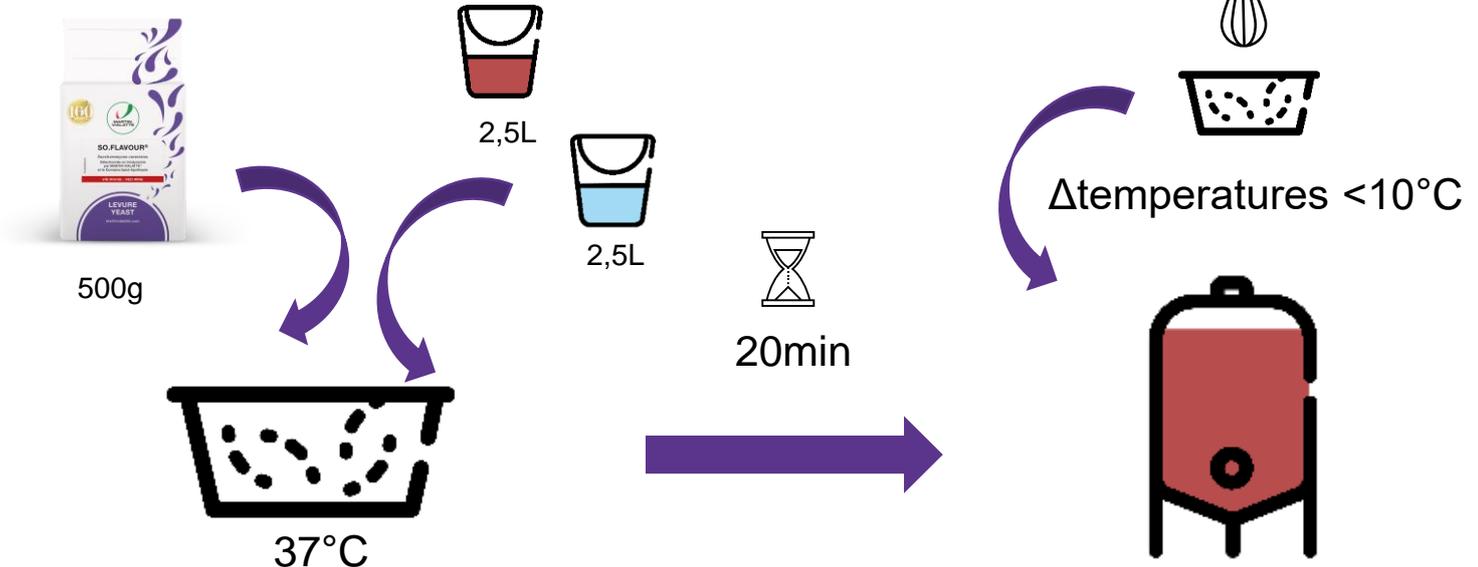
Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions and at a temperature of 35 to 40°C.

Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must does not exceed 10°C, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and incorporate into the must.

Precautions for use:

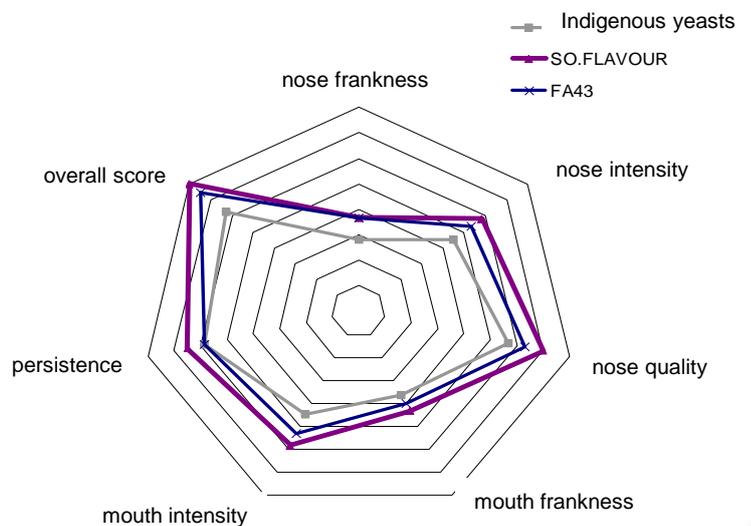
*Product for oenological and specifically professional use.
Use in accordance with current regulations.*



TEST RESULTS

Resulting from a selection programme at the vineyard, **SO.FLAVOUR**® was chosen among 23 strains for its organoleptic properties in Syrah and Grenache.

It has a unique interdelta PCR profile.



**Tasting of a Syrah/Grenache blend
during the final stages of selection**