



SO.FRUITY®



Notes of red berries

Fresh, supple red wines

Beaujolais selection by the IFV



OENOLOGICAL GOALS

- Selected in Beaujolais vineyards by the French Wine and Vine Institute under the code L1414
- With Gamay, its selected variety, expression of floral aromas (peony, rose)
- Good extraction of anthocyanins and tannins (Boisson R. et Lempereur V., 2012, Les Entretiens du Beaujolais), resulting in colourful red wines with a harmonious structure
- Short to medium-duration maceration (5 to 15 days' traditional maceration), carbonic maceration, or thermovinification
- Perfectly suited to winemaking processes with yeast-bacteria co-inoculation
- Suitable for different grape varieties: Merlot, Gamay, Pinot, etc.



DOSAGE

Rehydration: 20 g/hL



PACKAGING



500 G



STORAGE

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



TEST RESULTS

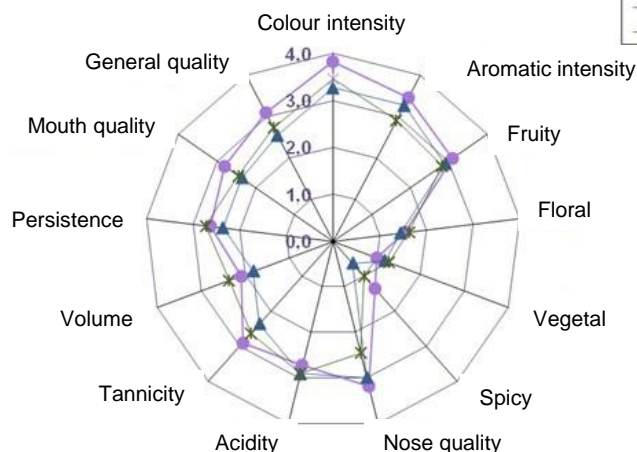


Figure: comparison of the organoleptic profiles of 3 wines made with yeasts used in the Beaujolais vineyards. Sicarex Beaujolais test on AOC Beaujolais Village Blacé.



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.

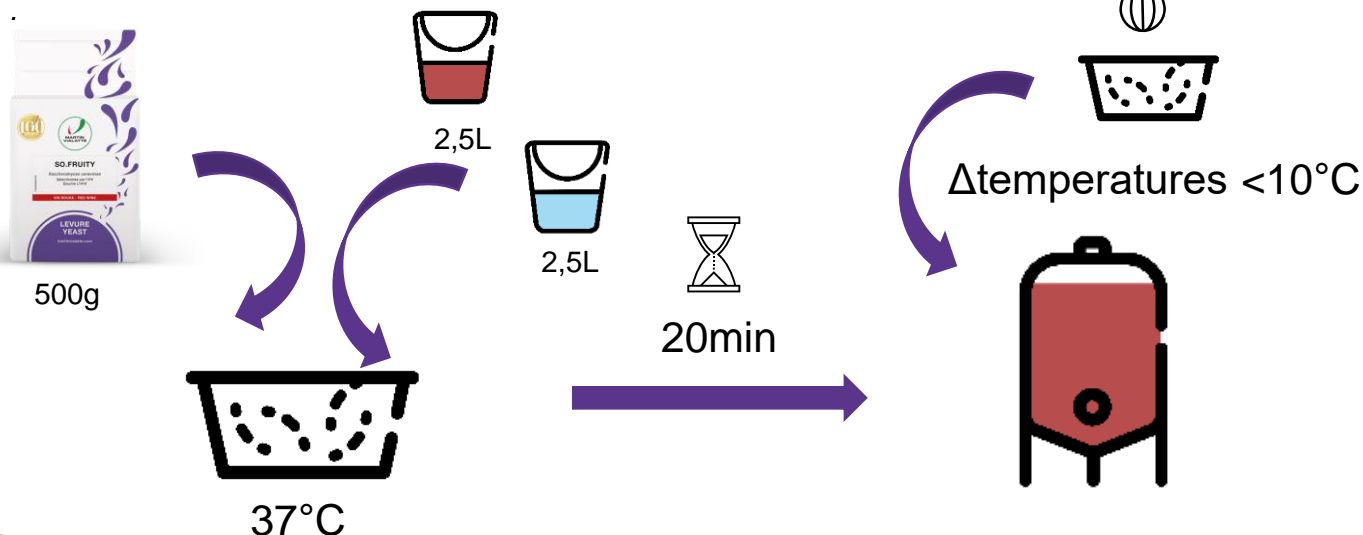
Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

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.



FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i>
Optimum fermentation temperatures	18-32°C
Alcohol tolerance	Up to 14% vol.
Fermentation kinetics	Very good implantation, fast kinetics
Killer factor	K2 Killer
Volatile acidity production	Low
SO ₂ production	Low
Nitrogen requirements	Low
H ₂ S production	Low
Glycerol production	Average
Pyruvic acid production	Average
Acetaldehyde production	Average