



## SafEno™ PR 106



ACTIVE  
DRY YEAST

FOR PREMIUM, CLOSED-TANK, SPARKLING WINES, ESPECIALLY PROSECCO

### Ingredients:

Yeast (*Saccharomyces cerevisiae*®), Emulsifier: Sorbitan monostearate

\* According to "The Yeasts, A Taxonomic Study" 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011

### Origin:

SafEno™ PR 106 has been selected from the Lesaffre yeast collection for its high suitability to produce **premium white wine bases** for closed-tank sparkling wines, especially Prosecco, through multiple vinifications on Glera grapes.

### Enological characteristics:

#### • Fermentation abilities:

- Short lag phase and fast kinetics
- Recommended maximum alcohol: >15% vol./vol.
- Recommended temperature range: 10-30°C (50-86°F)
- Good fructose assimilation
- Low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) = 0.7-0.8.

#### • Metabolic characteristics:

- Killer factor: Sensitive
- Medium malic acid consumption
- High SO<sub>2</sub> resistance and low SO<sub>2</sub> production – medium combination
- High production of higher alcohols and esters, especially ethyl esters
- Favoring a high release of terpenes

### Usage Suggestions:

#### • Premium Prosecco base wines:

SafEno™ PR 106 exhibits a **clean, intensely fruity and floral aromatic profile** by producing a high amount of esters and limiting fermentation defects. Its orientation towards **fruity ethyl esters** brings **complexity** to the wine, while its non-negligible generation of isoamyl acetate can **help reduce** some **vegetal notes** sometimes inherent to non-fully-ripe grapes.

Whereas malic acid consumption and **sweetness supply** are not usually desired for these bases, SafEno™ PR 106 interestingly showed a **nice, fresh mouthfeel supported by a pleasant acidity and persistence in the mouth** and was **locally judged quite positively** in regards to Prosecco base wines made of Glera grapes.

#### • Floral and fruity whites, especially terpenic:

SafEno™ PR 106 particularly promotes the release of **terpenes** and is therefore **suitable for fresh and floral terpenic varieties like Muscat**. Its balance between amylic and fruity notes is also **well adapted to Chardonnay bases grown in warm climates**.



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## Usage:



Lesaffre applies its expertise and continuously improves its yeast production process in order to generate **exceptional quality dry yeasts able to adapt to a wide range of uses, including low temperature rehydration and absence of rehydration, without affecting their viability, kinetic and/or analytical profile.** Winemakers can choose the usage conditions that fit the best their needs, including:

- **Direct inoculation**

Pour the yeast on the surface of **at least 10 times their weight of must** (this may be done directly on the top of the tank or during tank filling after settling for whites and rosés). Gently stir to avoid or break clumps. **Immediately transfer into the tank by pumping over with aeration** (or homogenize tank volume).

- **With prior rehydration**

Pour the yeast on the surface of **10 times their weight of tap water at room temperature.** Gently stir to avoid or break clumps. **Wait for 20 minutes and transfer into the tank by pumping over with aeration.**

## Dosage:

Still white wines: 20 g/hl

Prise de mousse: 15 to 40 g/hl

## Packaging:

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

## Guarantee:

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (for up to 3 years) and 10°C for an extended storage (for up to 4 years).

Fermentis® guarantees the product complies with the International Oenological Codex until its Best Before End Date in the storage conditions listed above.

**Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, a world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.**

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is of the user responsibility to make sure that the usage of this particular product complies with the legislation.



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