



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:

SafŒno[™] 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.

SafŒno[™] PR 106

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 SO₂ resistance and low SO₂ 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:

SafŒno[™] 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.

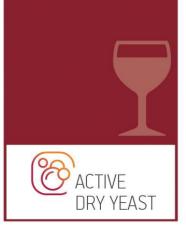
Whereas malic acid consumption and sweetness supply are not usually desired for these bases, SafŒno[™] PR 106 interestingly showed a nice, fresh mouthfeel supported by a pleasant acidity and persistence in the mouth and was locally judged quite positively in regards to Prosecco base wines made of Glera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

• Floral and fruity whites, especially terpenic:

SafŒno[™] 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[®] veast 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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