

LA MARQUISE

Yeast for the elaboration of sparkling wines

CHARACTERISTICS

LA MARQUISE is a *Saccharomyces cerevisiae galactose* - selected for its excellent fermentation abilities and its capacity to elaborate elegant and balanced sparkling wines.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

LA MARQUISE multiplies easily and allows carrying out the alcoholic fermentation without problems even under the difficult conditions that come with the elaboration of base wines (low temperature, highly clarified musts) or the use of very mature or damaged grapes.

It is particularly suitable for bottle fermentations to elaborate tirage starters under excellent growth conditions and ensure the production of high quality sparkling wines.

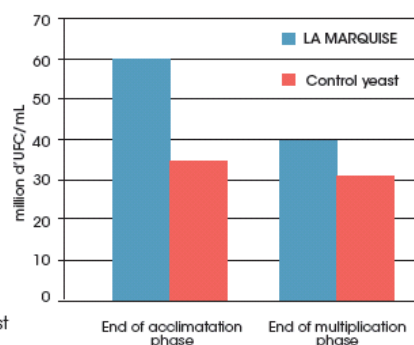
Manufacturing of a devatting

yeast starter with LA MARQUISE

Base wine analyses:

	Degree	Glu-fruct	pH	SO ₂ Total	SO ₂ Libre	Total acidity	Volatile acidity	Malic
Unité	% vol	g/L		mg/L	mg/L	g/L H ₂ SO ₃	g/L H ₂ SO ₃	g/L
Incertitude	11,06	0,2	3,1	41	8	4,66	0,26	0,4

Comparison of La Marquise multiplication and a control yeast during the manufacturing of a devatting yeast starter



- Species: *Saccharomyces galactose* –
- Killer factor:: K2 positive
- Fermentation kinetics: fast
- Lag phase : average
- temperature range of AF: 10 to 30°C
- Alcohol tolerance: 15.5 % Vol.
- Production of volatile acidity: low
- Nitrogen requirements: low
- SO₂ production: low

Organoleptic characteristics:

LA MARQUISE allows elaborating elegant wines that respect the characteristics of the grape.

APPLICATION FIELD

- Elaboration of sparkling wines according to the traditional , ancestral or Charmat methods: to carry out alcoholic and bottle fermentations
- Elaboration of still white, red and rosé wines that respect the characteristics of the grape
- Elaboration of still white, red and rosé wines under difficult conditions (low temperature, highly clarified musts, very mature grapes)
- Elaboration of a yeast starter to restart a stuck alcoholic fermentation

APPLICATION RATE

Recommended application rate: 20 g/HL.

Maximum application rate according to current European regulations: none.

MODE D'EMPLOI

Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35 and 40°C. For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C. After 20 minutes, gently homogenize the yeast starter. Add the starter directly to the must if the temperature difference between the yeast starter and the must does not exceed 10°C. Otherwise, double the amount of starter with must, wait 10 more minutes, gently homogenize and add to the must.

With very cold must, reactivate the yeast for 24 hours after rehydration in 1% of the total volume to be inoculated.

Precautions for use:

Product for professional enological application only.

Use according to current regulations.

INGREDIENTS

Active dry yeast, emulsifier E491. Does not contain any GMO.

PACKAGING

500 g vacuum packed sachet, box of 20 x 500g.

STORAGE

Store at temperatures between 2 and 8°C. Can be stored at room temperature for 3 months (<25°C).

Use immediately after opening.

Use before the best before date (BIUB) stamped on package.

The information provided corresponds to our current knowledge. It is given without commitment or guarantee since the conditions of use are out of our control. It does not release the user from respecting the applicable legislation and safety regulations. This document is the property of SOFRALAB and cannot be modified without authorization.