STATION
ŒNOTECHNIQUE
DE CHAMPAGNE

CHARMAT METHOD

SP 39

Yeast for the production of sparkling wines produced by the Charmat method (closed tank)

CHARACTERISTICS

SP 39 is a combination of yeasts developed by Sofralab and selected for their fermentation potential and ability to generate fresh floral aromas. **SP 39** is recommended for production of sparkling wines produced by the Charmat method (closed tank).

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae galactose –(ex bayanus)* and *Saccharomyces cerevisiae*
- Killer status: Killer K2 (both yeast strains)
- Fermentation kinetics: fast
- Range of temperature of alcoholic fermentation: 10 to 30°C
- Range of temperature of bottle fermentation: 10 to 25 °C
- Alcohol tolerance for alcoholic fermentation: up to 16 % Vol.
- Alcohol tolerance for bottle fermentation: base wine, up to 12 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: average
- SO_2 production: average
- H_2S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average
- Good fermentation kinetics under difficult conditions: low pH, low turbidity, high pressure.

Organoleptic properties:

- Production of esters with fresh fruit and floral characters, reveals terpenes with floral and honey aromas.
- Produces high quality sparkling wines with elegant aromas and balanced flavors.

APPLICATION FIELD

- For the production of white or rosé sparkling wines produced by the Charmat method (closed tank).
- Highlights terpenic grape varieties such as Muscat.
- For the production of aromatic sparkling wines with fresh fruit and floral aromas such as Prosecco.

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SOFRALAB
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APPLICATION RATES

Recommended application rate: 20 g/hL for alcoholic fermentation, 10 to 20g/hL for second fermentation.
Maximum application rate according to current European regulations: none.

INSTRUCTIONS FOR USE

Alcoholic fermentation:
In order to optimize the performance of **SP 39** yeast, we recommended using a yeast reactivator suitable for alcoholic fermentations during rehydration of yeast.
For the production of base wines with a low pH and/or high levels of SO_2, add yeast starter in 10 to 20 times its weight of must and ferment for 6 to 12 hours.
Then, add yeast starter at top of tank together with fermentation activator.

Second fermentation:
In order to optimize the performance of the **SP 39** yeasts during second fermentation, we recommended using **START Y SP** during rehydration of yeast.
Dissolve **START Y SP** in 20 times its weight of water at a temperature between 35 and 40°C and add **SP 39** yeast. Leave for 15 minutes maximum, before proceeding to the yeast starter and yeast multiplication steps which produces volume of yeast starter required and acclimatizes yeast to alcohol and other specific conditions of wine (pH, SO_2, temperature…).
To do so, the production of yeast starter should take 2 to 5 days following recommendations by Enartis Vinquiry.

Precautions for use:
Product for enological and food industry applications.
Use according to current regulations.

INGREDIENTS

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

PACKAGING

500 g vacuum-packed sachet – box of 20 x 500 g.

STORAGE

Store at temperature between 2 and 8°C. Can be stored at room temperature for 3 months (<25°C).
Once opened, use immediately.
Use before best before date (BIUB) stamped on package.

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