



CHARACTERISTICS

- **SP7** is a natural yeast selected by Sofralab that originates from the Champagne-Ardenne vineyards.
- **SP7** combines the fermentation abilities and organoleptic qualities required to produce high quality sparkling wines.

APPLICATION FIELD

- Elaboration of sparkling wines using the traditional and ancestral methods, closed tank or Charmat methods.



- Species: *Saccharomyces cerevisiae* galactose – (ex bayanus)
- Killer status: Killer K2
- Fermentation kinetics: very fast
- Range of fermentation temperatures: 10 to 32° C
- Alcohol tolerance: up to 16 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: low
- SO₂ production: average
- H₂S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average
- Good fermentation abilities under difficult conditions: low pH, low turbidity, high pressure.