

SO.DELIGHT

Yeast for the production of aromatic white and rosé wines

CHARACTERISTICS

Selected by Sofralab for its ability to produce fresh and fruity aromatic white and rosé wines, **SO.DELIGHT** is a natural yeast that originates from the Val de Loire.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Killer status: positive
- Fermentation kinetics: fast
- Range of fermentation temperatures: 10 to 27°C
- Alcohol tolerance: up to 15 % Vol.
- Volatile acidity production: average
- Nitrogen requirements: average to high
- SO₂ production: average
- H₂S production: low

Organoleptic properties:

- Reveals varietal aromas such as thiols (citrus, passion fruit) and terpenes.
- Production of fermentation esters with fruity and floral aromas.
- Aroma profile varies according to the temperature of fermentation:
Between 14 and 17°C: fermentation aromas (esters).
Between 17 and 20°C: varietal aromas (thiols, terpenes).

APPLICATION FIELD

- Elaboration of white wines made from aromatic grape varieties such as Sauvignon, Colombard, Riesling, etc. or more neutral grape varieties such as Chardonnay, Melon de Bourgogne, Piquepoul blanc, etc.
- Elaboration of aromatic rosé wines obtained by direct pressing or saignée.

APPLICATION RATE

Recommended application rate: 20 g/hL.

Maximum application rate according to current european regulations: none.

INSTRUCTIONS FOR USE

Dissolve the active dry yeasts (ADY) in 10 times their weight in a 50/50 mixture of water and must at a temperature between 35 and 40°C. Example: 500 g of ADY, in a mixture containing 2.5 L of water and 2.5 L of must at 37°C.

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Leave for 20 minutes then slowly homogenize the yeast starter. If the temperature difference between yeast starter and must is 10°C or below, add the yeast starter directly to the must. Otherwise, double the yeast starter with must, wait 10 minutes, homogenize the mixture slowly and add to the must.

Precautions for use:

Product for enological and food industry applications.

Use according to current regulations.

INGREDIENTS

Active dry yeast, emulsifier E491. GMO-free.

PACKAGING

500 g bag – Box of 20 x 500 g.

STORAGE

Store in a cool place between 2 and 8°C. Can stay 3 months at room temperature (<25°C).

Opened package: use rapidly.

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

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