

# L'ELEGANTE

Yeast for the elaboration of white wines that express prestigious terroirs

## CHARACTERISTICS

**L'ELEGANTE** is a natural yeast selected by Sofralab in Burgundy from the Côte de Beaune vineyards. **L'ELEGANTE** is suitable for the elaboration of high quality white wines that combine elegant aromas and flavours and show a promising ageing potential.

## ENOLOGICAL PROPERTIES

### Fermentation characteristics:

- Species: *Saccharomyces cerevisiae*
- Fermentation kinetics: good implantation, average fermentation kinetics
- Optimum range of fermentation temperatures: 12 to 24°C
- Alcohol tolerance: up to 14 % Vol.
- Volatile acidity production: average
- Nitrogen requirements: average
- H<sub>2</sub>S production: low

### Organoleptic properties:

- Enhances the expression of prestigious white wine terroirs.
- Develops a refined and complex aroma profile that combines fruity (yellow stone fruit, citrus), floral (white flowers, honey) and mineral (flint) characters.
- Contributes to a balanced palate that elegantly combines freshness, volume and long finish.

## APPLICATION FIELD

- Elaboration of white wines with ageing potential that express their terroir.
- White wines made Chardonnay, Melon de Bourgogne, Marsanne, Roussanne, Sauvignon blanc, Sémillon, Viognier, etc.
- Tank or barrel vinifications. Tank or barrel ageing.

## 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.

164/2012 - 1 / 2

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**

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Active dry yeast, emulsifier E491. GMO-free.

**PACKAGING**

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500 g vacuum bag – Box of 20 x 500 g.

**STORAGE**

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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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