

# YEAST: **SP Organic**



## CHARACTERISTICS

- **SP Organic** is a natural yeast selected by Sofralab that originates from the Champagne-Ardenne vineyards. It is an organic certified yeast according to European regulations on organic production (regulation (EC) N° 834/2007, 889/2008 and 1254/2008) in conformity with American regulations (NOP) on organic production.
- Thanks to its excellent fermentation abilities, **SP Organic** is a very polyvalent yeast that is suitable for the elaboration of any organic wines from sparkling to still wines.

## APPLICATIONS

- Elaboration of organic wines
- Elaboration of sparkling wines: base wines, bottle fermentation.
- Elaboration of still wines: white, red, rosé wines.