



STATION
GENOTECHNIQUE
DE CHAMPAGNE

SOEC® 1971



Yeast for the production of elegant sparkling wines of great aromatic finesse

CHARACTERISTICS

Fresh and fruity sparkling wines are produced in response to ever-increasing consumer demand in many sparkling wine markets worldwide.

SOEC® 1971 is a strain of *Saccharomyces cerevisiae* galactose providing:

- excellent fermentation properties needed to complete the fundamental stages involved in making sparkling wines.
- fruity, fresh and balanced sparkling wine profiles.

SOEC® 1971 is a strain selected, tested and approved by the microbiology laboratory of the "Quality and Sustainable Development Department of the CIVC".

OENOLOGICAL PROPERTIES

- Species: *Saccharomyces cerevisiae* galactose (formerly bayanus)
- Killer factor: K2 positive
- Latency phase: medium
- Fermentation kinetics: fast
- AF temperature range: 10 to 30 °C
- Alcohol tolerance: 15.5 % Vol.
- Secondary fermentation kinetics: fast
- Secondary fermentation temperature range: 10 to 25 °C
- Secondary fermentation alcohol tolerance: base wine up to 12 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: low
- SO₂ production: low
- Pyruvic acid production: average
- Acetaldehyde production: medium to low
- Glycerol production: average

APPLICATIONS

- Production of sparkling wines.
- Traditional method, ancestral method, closed tank method (Charmat method)

DOSAGE

- Recommended dose: 20 g/hL.
- Maximum legal dose according to current European regulations: none.

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INSTRUCTIONS FOR USE

- To produce base wines: Disperse the active dry yeast (LSA) in 10 times its weight of a mixture of water and must in equivalent proportions, at a temperature between 35 and 40 °C. For example, 500 g of LSA in a mixture of 2.5 L water and 2.5 L must at 37 °C. Let it stand for 20 minutes, then gently homogenise the leaven. Incorporate the leaven into 10 to 20 times its volume of must. Leave to ferment for 6 to 12 hours, then add to the tank.
- For secondary fermentation: The yeast needs to acclimatise to the alcohol, as well as to the wine's specific conditions (pH, SO₂, temperature, etc.). To achieve this, make a yeast starter for 2 to 5 days, according to your oenologist's advice.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

500 g vacuum-packed bag - 20 x 500 g carton
10 kg bag

STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.

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