

## SOEC® 1907

---

**Yeast for the production of sparkling wines characterised by their aromatic freshness**

### CHARACTERISTICS

---

After 5 years of research and experimentation, the Station Œnoteknique de Champagne has selected the **SOEC® 1907** strain, a hybrid that was specially developed to produce fresh, aromatic sparkling wines even in wine-growing regions subject to high temperatures.

**SOEC® 1907 stands out for its:**

- Excellent fermentation capacity, both at the first and the secondary fermentations
- Perfect compatibility with the other strains in the SOEC® range
- Fresh, fruity profile with notes of white peach, green apple and pear.

It is the ideal yeast for all types of sparkling wine, whether using the classic method or the Martinotti-Charmat method, and is particularly well-suited to a 'Freshness' protocol in hot wine-growing regions.

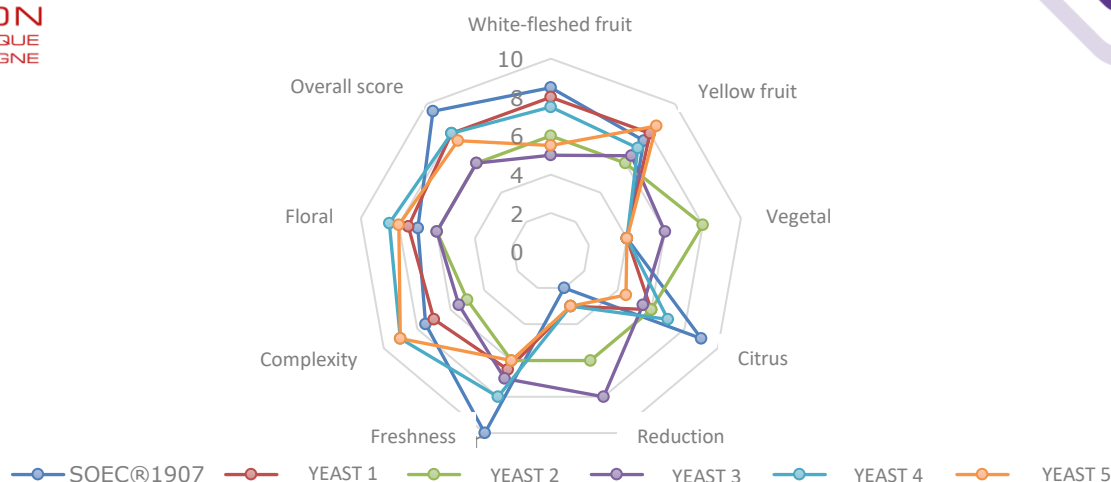
**SOEC® 1907** is named after the year the Charmat method was invented, as this strain has shown a remarkable propensity for the treatment of wines produced according to this method, both for creating bases for sparkling wines and for secondary fermentation.

### OENOLOGICAL PROPERTIES

---

- Species: hybrid of *Saccharomyces cerevisiae galactose* (ex *bayanus*) and *Saccharomyces cerevisiae*
- Latency phase: low
- Fermentation kinetics: c
- AF temperature range: 10 to 30 °C
- Alcohol tolerance: 15% vol.
- Secondary fermentation kinetics: fast
- Secondary fermentation temperature range: 10 to 25 °C
- Alcohol tolerance at secondary fermentation: sparkling base wine up to 12% vol.
- Volatile acidity production: low
- Nitrogen requirements: low (medium for developing intense aromatic notes)
- SO<sub>2</sub> production: low
- Pyruvic acid production: medium to low
- Acetaldehyde production: medium to low
- Glycerol production: medium to low

## Tasting diagram for base wines



## APPLICATIONS

- Production of all sparkling wines.
- Martinotti-Charmat Method, Classic Method, Ancestral Method.

## DOSAGE

- Recommended dose: 20 g/hL.

## INSTRUCTIONS FOR USE

1. For the production of base wines: disperse active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equivalent proportions, at a temperature of 35-40 °C. Example: 500 g of LSA in a mixture of 2.5 L of water and 2.5 L of must at 37 °C. Leave to stand for 20 minutes, then gently homogenise the leaven. Add the leaven to 10 to 20 times its volume of must. Leave to ferment for 6 to 12 hours, then add to the tank.
2. For secondary fermentation: it is necessary to acclimatise the yeast to the alcohol and to the specific conditions of the wine (pH, SO<sub>2</sub>, temperature, etc.). To do this, make a yeast starter over 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.

## STORAGE

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

*The information provided here is based on our current state of knowledge. This information is non-binding and without guarantee, since the conditions of use are beyond our control. It does not release the user from complying with existing legislation and safety data. This document is the property of SOFRALAB and may not be modified without its consent.*

**107/2025 - 2/2**