



STATION  
ŒNOTECNIQUE  
DE CHAMPAGNE

## SOEC® 7



### Yeast for the production of high quality sparkling wines

#### CHARACTERISTICS

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**SOEC® 7** is a natural yeast selected by Sofralab® that originates from the Champagne-Ardenne vineyards.

**SOEC® 7** combines the fermentation abilities and organoleptic qualities required to produce high quality sparkling wines.

#### ENOLOGICAL PROPERTIES

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Fermentation characteristics:

- Species: *Saccharomyces cerevisiae galactose* – (ex bayanus)
- Killer status: Killer K2
- Fermentation kinetics: very fast
- Range of fermentation temperatures: 10 to 32°C
- Alcohol tolerance: up to 16 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: low
- SO<sub>2</sub> production: average
- H<sub>2</sub>S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average
- Good fermentation abilities under difficult conditions: low pH, low turbidity, high pressure.

Organoleptic properties:

- Respects varietal character.
- Production of high quality sparkling wines with elegant aromas and harmonious flavors.

#### APPLICATION FIELD

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- Elaboration of sparkling wines.
- Traditional or Charmat (closed tank) methods.

#### APPLICATION RATE

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Recommended application rate: 20 g/hL

Maximum application rate according to current European regulations: none.

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## INSTRUCTIONS FOR USE

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### **For production of still wines:**

Dissolve active dry yeast (ADY) in 10 times its 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. Leave for 20 minutes then slowly homogenize yeast starter. If temperature difference between yeast starter and must is 10°C or below, add yeast starter directly to must.

Otherwise, double yeast starter with must, wait 10 minutes, homogenize mixture slowly and add to must.

### **For production of base wines:**

Add yeast to 10 to 20 times its volume of must. Ferment 6 to 12 hours and add to tank.

### **For bottle fermentation:**

Yeast has to be acclimatized to alcohol as well as the specific conditions of wines (pH, SO<sub>2</sub>, temperature...). Prepare a pied de cuve (yeast starter) over a period of 2-5 days based on recommendations of your enologist.

### **Precaution for use:**

For oenological and specifically professional use.  
Use according to current regulation.

## PACKAGING

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500 g vacuum bag – Box of 20 x 500 g.  
10 kg.

## STORAGE

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Store in a cool, dry place in its original packaging.  
Once open: use quickly.

*Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement.*