



STATION
ŒNOTECHNIQUE
DE CHAMPAGNE



SOEC® ORGANIC

Yeast for the production of organic wines



CHARACTERISTICS

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

SOEC® ORGANIC 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, **SOEC® ORGANIC** is a versatile yeast that is suitable for the production of any organic wines from sparkling to still wines.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

- Species: *Saccharomyces cerevisiae* galactose – (ex bayanus)
- Killer status: Killer K2
- Fermentation kinetics: average
- Optimum range of fermentation temperatures: 12 to 32°C
- Alcohol tolerance: up to 15 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: low
- SO₂ production: average
- H₂S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average

Organoleptic properties:

- Clean aromas and flavors.
- Respects the expression of grape varieties.

APPLICATION FIELD

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

APPLICATION RATE

Recommended application rate: 20 to 30 g/hL

Maximum application rate according to current european regulations: none.

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INSTRUCTIONS FOR USE

For production of still wines:

Dissolve the 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 specific conditions of wines (pH, SO₂, temperature...). To do so, 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

500 g bag – Box of 20 x 500 g.

STORAGE

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.

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