



STATION
ŒNOTECNIQUE
DE CHAMPAGNE



SP® ORGANIC

Yeast for the production of organic wines



CHARACTERISTICS

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

SP® 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, **SP® 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.

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