



STATION
GENOTECHNIQUE
DE CHAMPAGNE



START Y^{SP}

**Nutritional supplement specifically developed for sparkling wines
to reactivate yeast during the rehydration process**

CHARACTERISTICS

START Y^{SP} is a nutrient specifically developed to rehydrate yeast used for second fermentation that contains specific inactivated yeast selected for their survival factor content.

Added during yeast rehydration, **START Y^{SP}** enhances resistance to particularly difficult conditions yeasts encounter during the production of sparkling wines produced by the traditional or Charmat (closed tanks) methods.

OENOLOGICAL PROPERTIES

- Provides micronutrients and survival factors that are easily integrated by yeast membranes during rehydration.
- Improves the multiplication and viability of yeast during the production of yeast starters used for bottle fermentations or to restart stuck fermentations.
- Ensures smooth and complete fermentation even under difficult conditions.
- Gives yeast better resistance to the difficult conditions linked to bottle fermentation or a restart of fermentation.

APPLICATIONS

- Recommended for yeast rehydration during preparation of yeast starters used to restart stuck fermentations or for second fermentation using either traditional or Charmat (closed tank) methods.

DOSAGE

Recommended dose:

to prepare a yeast starter to restart a stuck fermentation: 30 g/hL calculated according to volume to be fermented.

to prepare a yeast starter for second fermentation (traditional or Charmat (closed tank) methods): 1 kg of **START Y^{SP}** per kg of ADY used for preparation of yeast starter.

Maximum legal dose according to current European regulations: 260 g/hL

INSTRUCTIONS FOR USE

Dissolve the proper amount of **START Y^{SP}** in 20 times its weight of water at a temperature between 35 and 40°C. Add active dry yeast (ADY) and follow recommendations for the rehydration process provided in technical data sheets. The proper amount of **START Y^{SP}** should be calculated following the recommendations given above under 'Dosage'.

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Traditional
Method

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To restart stuck fermentations:

it is recommended to calculate the volume of yeast starter on the basis of 10% of the total volume.

For bottle fermentation or using the Charmat (closed tank) method:

Prepare a yeast starter according to the recommendations of your oenologist on the basis of 5% to 10% of the total volume, depending on cellar temperatures, for either traditional or Charmat (closed tank) methods.

Precautions for use:

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

PACKAGING

1kg bags - boxes of 15 x 1kg.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment.
Once opened use rapidly.

The information provided above 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 agreement.

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