

SELECTYS® LA MARQUISE

Yeast with high fermentation capacity for the production of elegant wines

CHARACTERISTICS

SELECTYS® LA MARQUISE is *S. Cerevisiae* galactose yeast selected for its great qualities in the production of still wines. It has very good implantation capacity and good fermentation speed, thus ensuring the smooth progress of the AF even when there is heavy contamination (high pH, deficient health conditions, etc.).

It is resistant to high alcohol content (15.5%) and to difficult conditions (low temperature, over-clarified must, etc.), and can be used to obtain great wines, both red and white.

ENOLOGICAL PROPERTIES

Fermentation characteristics:

SELECTYS LA MARQUISE multiplies easily and allows carrying out the alcoholic fermentation without problems even under the difficult conditions that come with the elaboration of base wines (low temperature, highly clarified musts) or the use of very mature.

Moreover, its poor ability to produce SO₂ makes it the ideal strain for creating wines with controlled sulphite content or even without sulphites. If used in synergy with **VIVACTIV® ECORCES** when fermentation resumes, it enables better management of extreme situations by reducing volatile acid.

- Species: *Saccharomyces galactose* –
- Killer factor:: K2 positive
- Fermentation kinetics: fast
- Lag phase : average
- temperature range of AF: 10 to 30°C
- Alcohol tolerance: 15.5 % Vol.
- Production of volatile acidity: low
- Nitrogen requirements: low
- SO₂ production: low

Organoleptic characteristics:

SELECTYS LA MARQUISE allows elaborating elegant wines that respect the characteristics of the grape.

APPLICATION FIELD

- Elaboration of still white, red and rosé wines that respect the characteristics of the grape
- Elaboration of still white, red and rosé wines under difficult conditions (low temperature, highly clarified musts, very mature grapes)

APPLICATION RATE

Recommended application rate: 20 g/hL.

Maximum application rate according to current European regulations: none.

MODE D'EMPLOI

Dissolve the active dry yeast (ADY) in 10 times its weight of a 50/50 water and must mixture at a temperature between 35 and 40°C. For example: add 500 g of ADY to a mixture containing 2.5 L of water and 2.5 L of must at 37°C. After 20 minutes, gently homogenize the yeast starter. Add the starter directly to the must if the temperature difference between the yeast starter and the must does not exceed 10°C. Otherwise, double the amount of starter with must, wait 10 more minutes, gently homogenize and add to the must.

With very cold must, reactivate the yeast for 24 hours after rehydration in 1% of the total volume to be inoculated.

Precautions for use:

Product for professional enological application only.

Use according to current regulations.

PACKAGING

500 g vacuum packed sachet, box of 20 x 500g.

STORAGE

Store in a cool, dry place in its original packaging.

Use immediately after opening.

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