



Solutions for wine making

Excellence FTH

Saccharomyces cerevisiae – FTH strain selected by Sarco

Strain derived from breeding with excellent fermentative capacities, Excellence FTH possesses an exceptional aptitude for revealing volatile thiols.

OENOLOGICAL INTEREST

> Fermentative characteristics:

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- Tolerance to alcohol: up to 15 %.
- Medium to high nitrogen requirements.
- Tolerance to low temperatures (from 14°C)
- Low volatile acidity and H₂S production.

> Aromatic characteristics

- Excellent capacity for revealing thiol aromas: 3MH (grapefruit), A3MH (passion fruit), 4MMP (boxwood)
- Good production of fermentative aromas: AI (banana), APE (rose), C4C2 (pineapple), AH (pear)...
- It produces expressive, fresh and fruity wines.

EXAMPLES OF USAGE

Elaboration of a fresh and fruity rosé wine:

TEST CHARACTERISTICS
Grape variety: Syrah
Region: Var
Year: 2009
Potential alcohol: 13 % Vol / FA à 15°C
Turbidity: 20 NTU
Assimilable nitrogen: 190mg/L

