



La Excellence[®] STR

Strain selected from directed breeding technic, gifted with very high fermentary capacities, Excellence[®] STR increases aromatic potential of white and rosés wines thanks to its exceptional capacity to product fermentary aromas.



OENOLOGICAL BENEFITS

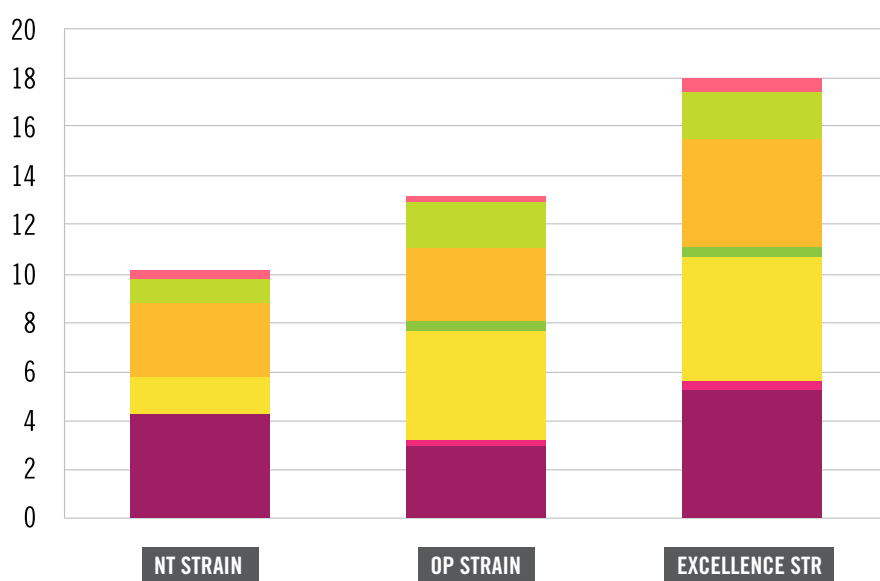
Our selection criteria :

- Implantation capacity
- Ability to adapt to difficult fermentary conditions :
 - Alcohol Tolerance (>15% vol.)
 - low turbidity (>50 NTU) and temperatures (>12°C)
- Excellent fermentation kinetics
- Low production of volatile acidity and H₂S.
- Aromatic characteristics :
 - fermentary aromas and volatile thiols production
 - aromatic neatness : POF(-)

EXPERIMENTAL RESULTS



FIGURE 1. FERMENTARY AROMAS / PERCEPTION THRESHOLD



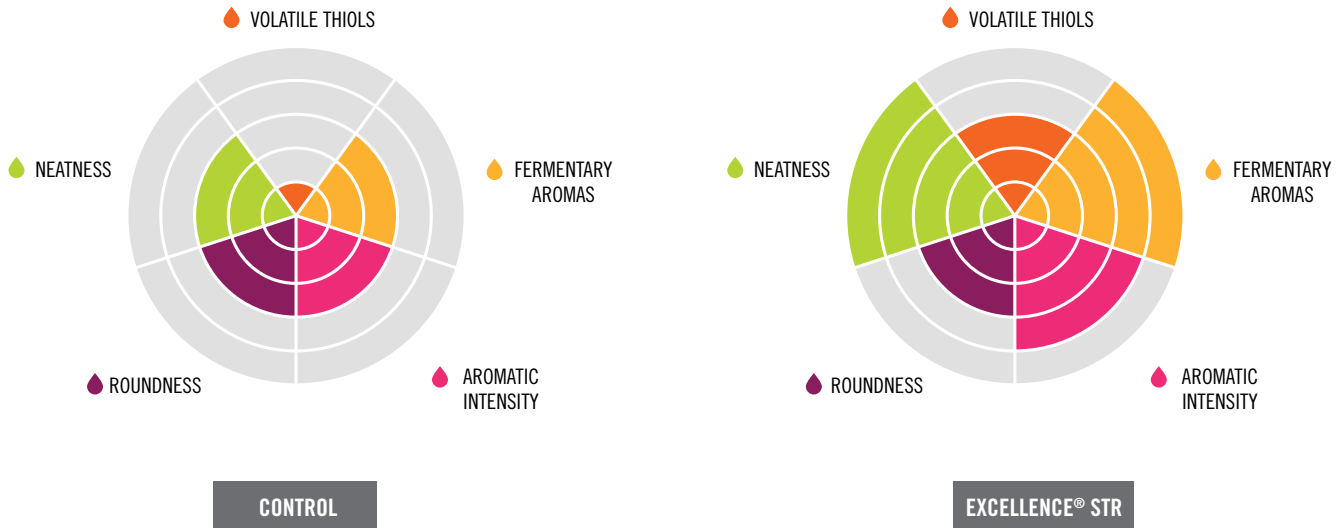
● Trial conditions :

Millésime 2009, Rosé de Merlot,
TAVP 13,45%, AT 2,38 g/L (H₂SO₄), pH 3,42

Caption :

- floral (C8C2)
- apple (C6C2)
- pineapple (C4C2)
- pear (AH)
- banana (AI)
- rose (APE)
- rose (PE)

FIGURE 2. TASTING

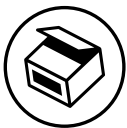


Excellence® STR increases **aromatic potential** of **white** and **rosés** wines thanks to its **exceptionnal** capacity to **product** fermentary aromas.



USAGE

- ◆ **Dosage:**
20 g/hL.
- ◆ **Storage and instructions :**
Please refer to the technical data sheet or packaging.



PACKAGING

- ◆ 500 g vacuum bag, 10 kg box.



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