



Solutions for wine making

# Excellence XR

***Saccharomyces cerevisiae – Strain XR selected by Sarco***

**Selected yeast for the production of high quality red wines.**

**EXCELLENCE XR produces rich wines, with a lot of structure and volume in mouth. Chosen for its fermenting capacities and its high polysaccharide and glycerol production, EXCELLENCE XR is recommended for the vinification of naturally concentrated red grapes.**

## **OENOLOGICAL INTEREST**

- High alcohol production: >15°C
- Easy implanting, regular and thorough fermentation
- High revelation of polyphenols/anthocyanes complexes
- High polysaccharide production
- High glycerol production
- Low volatile acidity production

## **APPLICATION**

- Production from premium to icon red wines.
- EXCELLENCE XR enhances the polyphenol/anthocyanes complexes of grape varieties like Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, Syrah, Grenache.
- Thanks to its high polysaccharides and glycerol production, EXCELLENCE XR produces structured wines with a lot of volume in the mouth.

## **DOSAGE**

- > 20g/hL (1.67 pound/1000 gallon).

## **PREPARATION**

- Mix EXCELLENCE XR in 10 times its weight of water, between 35 and 40°C. Leave to rise for 20 minutes and homogenize.
- Pour the solution in 3 times its volume of the must to be inoculated in order to avoid any thermal shock affecting the yeasts. Then wait for 10 minutes, finally, add the reactivated yeast starter into the tank to ferment and homogenise by pumping-over.

## **PACKAGING**

- > 500 g sachet. Box of 10kg.

## **PRESERVATION**

- > Store in a cool and dry place in its original and air-tight sealed package. Do not store once opened.

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