

YEAST

# Excellence<sup>®</sup> ROSÉ



Excellence<sup>®</sup> Rosé is a yeast selected for its high capacity to consume SO<sub>2</sub> and its low production of undesirable compounds during alcoholic fermentation (acetaldehydes and sulphur compounds). Its ability to reveal fermentation esters combined with its negative SO<sub>2</sub> balance, allows the yeast to reveal rich and intense aromatic profile.



## PRODUCT CHARACTERISTICS

◆ **Formulation** : Active dry yeasts - *Saccharomyces cerevisiae*.

◆ **Enological benefits**: The Breeding technique, combined with the latest knowledge in microbiology, have made it possible to select Excellence<sup>®</sup> Rosé. Thanks to its rapid implantation in the must and its fermentative quality, it ensures the revelation of an intense aromatic profile. It has two major advantages:

- Low production of aromatic masking compounds:

Excellence<sup>®</sup> Rosé is characterised by low production of sulphur compounds and compounds combining SO<sub>2</sub>. When SO<sub>2</sub> is present in the must, it is almost entirely consumed during alcoholic fermentation. Wines fermented with Excellence<sup>®</sup> Rosé therefore have total SO<sub>2</sub> levels close to 0. The low production of compounds combining SO<sub>2</sub> (acetaldehydes) offers the winemaker the opportunity to reduce sulphite doses while improving its efficiency.

- Aromatic intensity and organoleptic freshness:

Excellence<sup>®</sup> Rosé produces mainly fermentation esters which, combined with the absence of aromatic masks, give the yeast the ability to reveal intense notes of yellow fruit and flowers. In addition, Excellence<sup>®</sup> Rosé allows wines to express freshness and liveliness by preserving L-malic acid.



## DIRECTIONS FOR USE

◆ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim<sup>®</sup>.

◆ **With CEnoStim<sup>®</sup>**: Dissolve progressively CEnostim<sup>®</sup> (30 g/hL)\* in 20 times its weight of warm water (37°C) while continuously stirring to avoid the lumps formation. Then, add the selected yeast (20 g/hL)\*, stir gently and wait 20 minutes before adding the same volume of must from the tank to inoculate. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 min. Add the yeast to the tank and mix.

\*Based on the must volume to be fermented.

◆ **Without CEnoStim<sup>®</sup>**: Add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix.

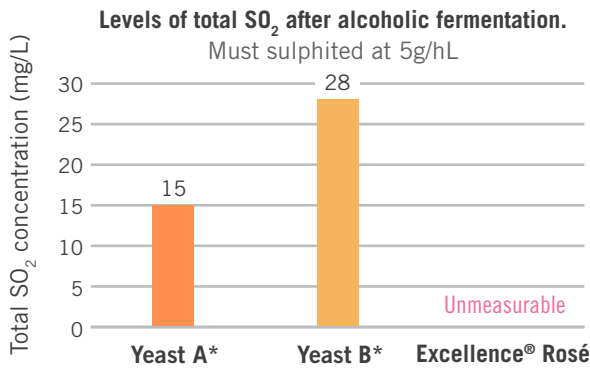
◆ **Dosage**: 20-30 g/hL.



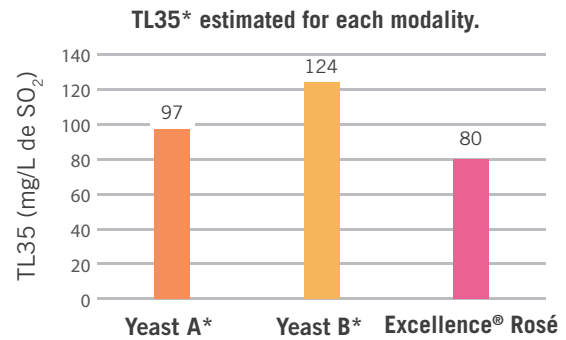
## TRIAL RESULTS

### ◆ Levels of total SO<sub>2</sub> and combining compounds after alcoholic fermentation.

Trial characteristics: Grenache rosé - 2022 • TAVP : 13,5 % vol. • AT : 2,25 g H<sub>2</sub>SO<sub>4</sub>/L • pH : 3,56



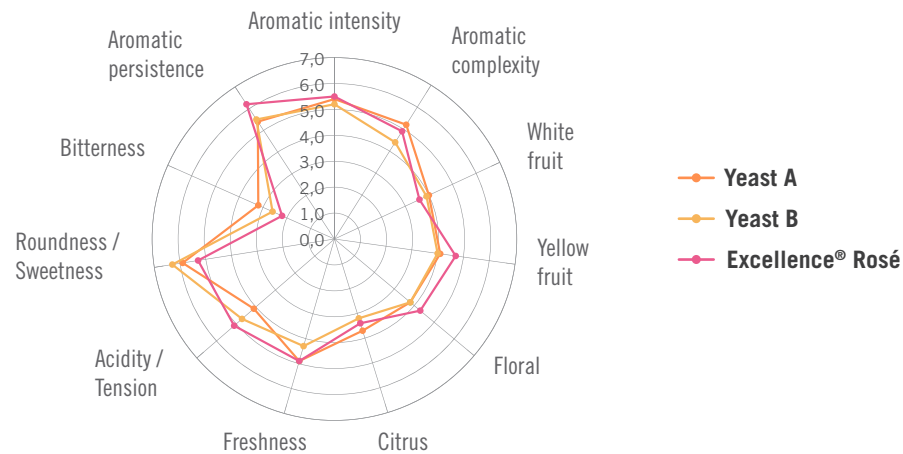
Yeasts A and B are reference yeasts for the production of aromatic rosés.



\*The TL35 corresponds to the quantity of SO<sub>2</sub> that needs to be added to the wine to reach a level of 35 mg/L of free SO<sub>2</sub>. A low value indicates good sulphiting efficiency and therefore low concentrations of combining compounds.

### ◆ Results of the Excellence® Rosé sensory profile

Average sensory profile results for 2022 rosés (19 experienced tasters). Blind tasting.



## SPECIFICATIONS

### PHYSICAL

- ◆ **Appearance & colour:** Light brown fine granulates

### MICROBIOLOGICAL

- ◆ **Other yeasts:** < 10<sup>5</sup> UFC/g
- ◆ **Mould:** < 10<sup>3</sup> UFC/g
- ◆ **Lactic bacteria:** < 10<sup>5</sup> UFC/g
- ◆ **Acetic bacteria:** < 10<sup>4</sup> UFC/g
- ◆ **Salmonella:** Absence/25g
- ◆ **Escherichia coli:** Absence/1g
- ◆ **Staphylococci:** Absence/1g
- ◆ **Coliforms:** < 10<sup>2</sup> UFC/g

### COMPOSITION

- ◆ **Revivable yeasts:** ≥ 10<sup>10</sup> UFC/g
- ◆ **Humidity:** < 8 %

### LIMITS

- ◆ **Lead:** < 2 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Cadmium:** < 1 mg/kg



## PACKAGING & CONSERVATION

- ◆ Packets of 500 g (in 10 kg box).
- ◆ Store in its original packaging hermetically sealed, in a cool and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/07-06-2023. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

# LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM