



# Excellence<sup>®</sup> XR

One of the first breeding strain on the market. Excellence<sup>®</sup> XR is known as THE strain for great red wines. It produces powerful wines with structure and volume in the palate.



## PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence<sup>®</sup> XR was developed in partnership with the University of Bordeaux. It has **excellent fermentation capacities**, making it the go-to strain for difficult conditions. With low volatile acidity production, even with high potential alcohols (see figure 1 below), it produces **clean wines** that respect the **typicity** of the grapes and the terroir.  
Excellence<sup>®</sup> XR enables a quick start to the malolactic fermentation, due to its low production of inhibitory compounds (medium chain fatty acids, SO<sub>2</sub>). This decreases the risk of spoilage by undesirable microorganisms, such as *Brettanomyces*. This is essential for the maturation of quality red wines. This strain is also well-suited to **co-inoculation**, due to its compatibility with malolactic bacteria.  
It releases a large amount of polysaccharides which give a highly appreciated contribution to the volume on the palate. This makes it a very popular strain for the production of **top quality red wines, with structure and balance**.



## DIRECTIONS FOR USE

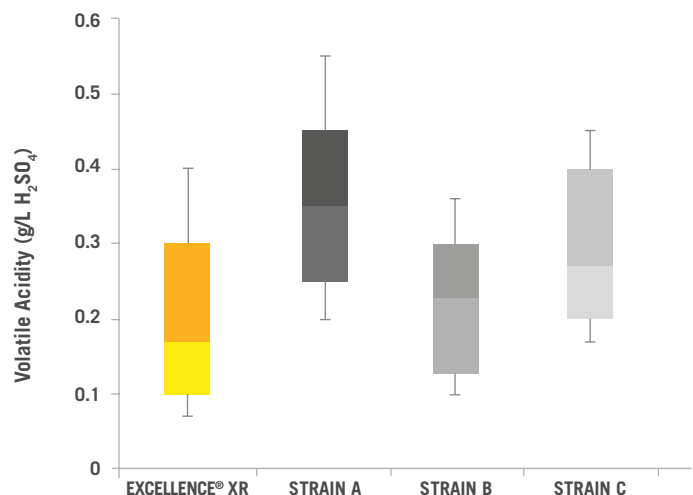
- ◆ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim<sup>®</sup>.
- ◆ **With CEnoStim<sup>®</sup>:** Sprinkle the CEnoStim<sup>®</sup> (30 g/hL) progressively into 20 times its weight of hot water (~40°C) whilst continually mixing in order to avoid the formation of clumps. Leave to expand for 15 minutes then add the selected yeast (20-30 g/L) and mix gently.
- ◆ **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 by pumping over.
- ◆ **Dosage:** 20-30 g/hL.

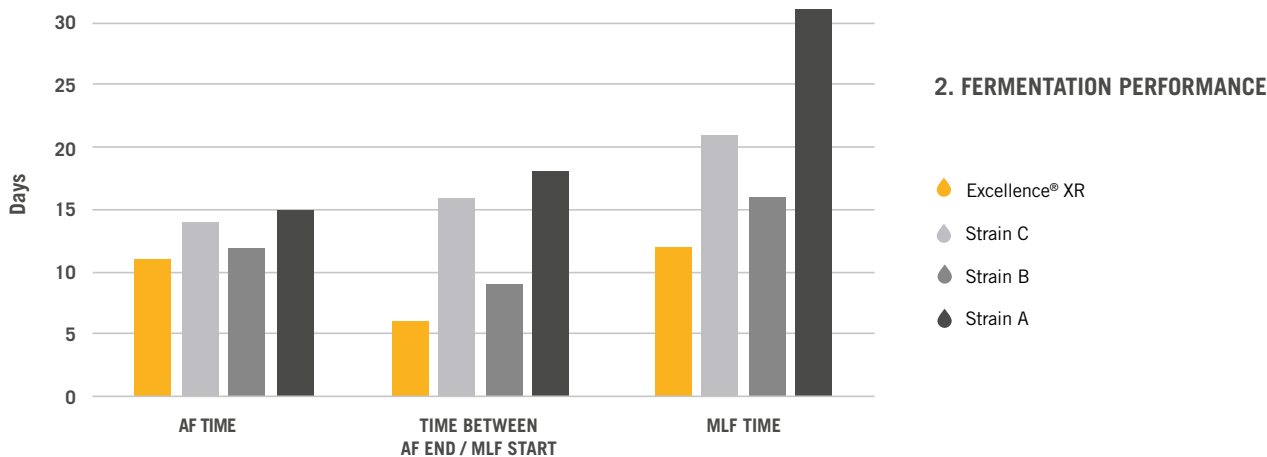


## TRIAL RESULTS

### 1. VERY LOW VOLATILE ACIDITY PRODUCTION

- ◆ **Trial characteristics:**  
Merlot, 2010  
PA: 13,5%  
AT: 3,9 g/L (H<sub>2</sub>SO<sub>4</sub>)  
pH: 3,5





## SPECIFICATIONS

### PHYSICAL

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

### COMPOSITION

- **Revivable yeasts:**  $\geq 10^{10}$  UFC/g
- **Humidity:** < 8 %

### MICROBIOLOGICAL

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

### 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, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/24-02-2022. 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).

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