

Excellence® X-FRESH



Balance and aromatic freshness of the wine become difficult to keep because of regular rising temperatures. To answer this issue, Excellence® X-FRESH has been selected for its natural acidifying properties, allowing to improve freshness and reduce alcohol content in wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Lachancea thermotolerans*.
- ◆ **Enological benefits:** Excellence® X-FRESH is a strain of *Lachancea thermotolerans* (non-*Saccharomyces* yeast) selected for oenological use and able to produce lactic acid from fermentable sugars. This leads simultaneously to an **acidification of the fermenting must** and a **drop of the alcohol content**. The produced wines express a **fresher profile** and a **better organoleptic balance**. The reduction of the pH also allows a better microbial and colloidal stability of the wine during ageing. Excellence® X-FRESH needs to be used in synergy with *Saccharomyces cerevisiae* to complete the alcoholic fermentation. Two ways are possible:
 - ◆ **Co-fermentation (simultaneous addition of the two yeasts in the must):** production of lactic acid quickly begins at the early stage of alcoholic fermentation and stabilize itself. The concentration of lactic acid generally observed is close to 2 g/L of lactic acid.
 - ◆ **Sequential inoculation (addition of Excellence® X-FRESH and then *Saccharomyces cerevisiae*, after 24 to 48 hours):** the lactic acid content observed is higher. Please refer to your oenologist for more details. It is important to ensure a daily measurement of lactic acid to monitor production. Inoculation of the fermentation yeast quickly stops the production of lactic acid and freeze the concentration as it is.



DIRECTIONS FOR USE

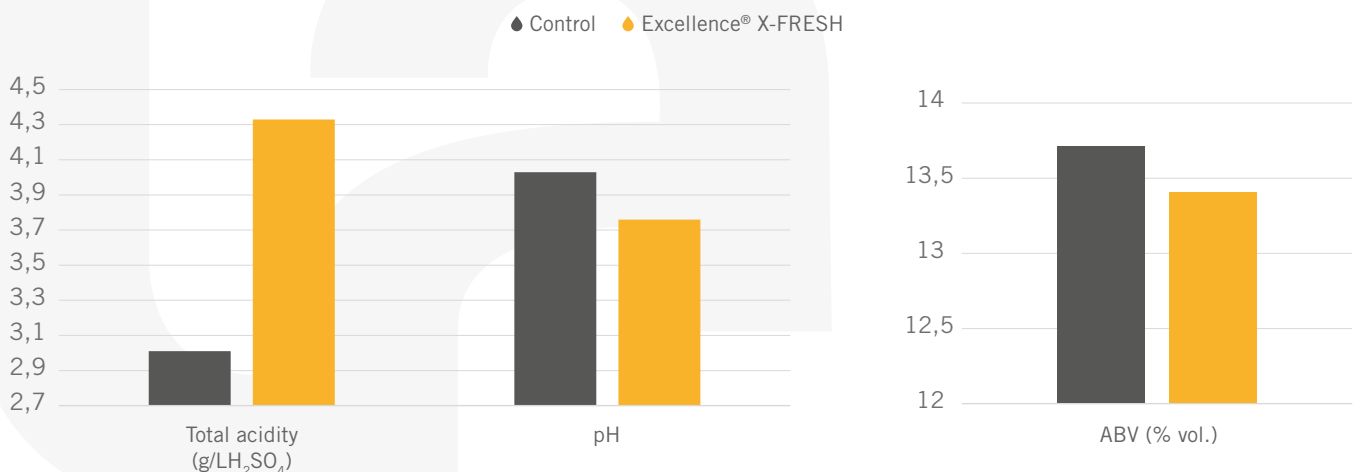
- ◆ In both co-fermentation and sequential inoculation with *Saccharomyces cerevisiae*, Excellence® X-FRESH must be rehydrated alone. Dissolve the product in 10 times its weight of warm water (37°C) and homogenize before letting stand for 20 minutes. Then, add the preparation to the must, making sure that the temperature between the yeast preparation and the must is below 10°C difference.
- ◆ **Dosage:** 20 g/hL.



TRIAL RESULTS

COMPLETE OVERVIEW AFTER MALOLACTIC FERMENTATION

Bordeaux, Graves, cabernet-sauvignon 2020 trial • Sequential inoculation
Time before adding *Saccharomyces cerevisiae*: 24 hours
Doses used: 20 g/hL Excellence® X-FRESH and 20 g/hL *Saccharomyces cerevisiae*





SPECIFICATIONS

PHYSICAL

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

MICROBIOLOGICAL

- **Other yeasts:** < 10⁵ UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** < 10⁵ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable yeasts:** ≥ 10¹⁰ 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, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.