



## SP 39

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### Yeast for the production of sparkling wines produced by the Charvat method (closed tank)

#### CHARACTERISTICS

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**SP 39** is a combination of yeasts developed by Sofralab and selected for their fermentation potential and ability to generate fresh floral aromas. **SP 39** is recommended for production of sparkling wines produced by the Charvat method (closed tank).

#### ENOLOGICAL PROPERTIES

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##### Fermentation characteristics:

- Species: *Saccharomyces cerevisiae galactose* –(ex bayanus) and *Saccharomyces cerevisiae*
- Killer status: Killer K2 (both yeast strains)
- Fermentation kinetics: fast
- Range of temperature of alcoholic fermentation: 10 to 30°C
- Range of temperature of bottle fermentation: 10 to 25 °C
- Alcohol tolerance for alcoholic fermentation: up to 16 % Vol.
- Alcohol tolerance for bottle fermentation: base wine, up to 12 % Vol.
- Volatile acidity production: low
- Nitrogen requirements: average
- SO<sub>2</sub> production: average
- H<sub>2</sub>S production: low
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average
- Good fermentation kinetics under difficult conditions: low pH, low turbidity, high pressure.

##### Organoleptic properties:

- Production of esters with fresh fruit and floral characters, reveals terpenes with floral and honey aromas.
- Produces high quality sparkling wines with elegant aromas and balanced flavors.

#### APPLICATION FIELD

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- For the production of white or rosé sparkling wines produced by the Charvat method (closed tank).
- Highlights terpenic grape varieties such as Muscat.
- For the production of aromatic sparkling wines with fresh fruit and floral aromas such as Prosecco.



## APPLICATION RATE

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Recommended application rate: 20 g/hL for alcoholic fermentation, 10 to 20g/hL for second fermentation.

Maximum application rate according to current European regulations: none.

## INSTRUCTIONS FOR USE

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### **Alcoholic fermentation:**

In order to optimize the performance of **SP 39** yeast, we recommended using a yeast reactivator suitable for alcoholic fermentations during rehydration of yeast.

For the production of base wines with a low pH and/or high levels of SO<sub>2</sub>, add yeast starter in 10 to 20 times its weight of must and ferment for 6 to 12 hours.

Then, add yeast starter at top of tank together with fermentation activator.

### **Second fermentation:**

In order to optimize the performance of the **SP 39** yeasts during second fermentation, we recommended using **START Y SP** during rehydration of yeast.

Dissolve **START Y SP** in 20 times its weight of water at a temperature between 35 and 40°C and add **SP 39** yeast. Leave for 15 minutes maximum, before proceeding to the yeast starter and yeast multiplication steps which produces volume of yeast starter required and acclimatizes yeast to alcohol and other specific conditions of wine (pH, SO<sub>2</sub>, temperature...).

To do so, the production of yeast starter should take 2 to 5 days following recommendations by Enartis Vinquiry.

### **Precaution for use :**

For oenological and specifically professional use.

Use according to current regulation.

## PACKAGING

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500 g vacuum-packed sachet – box of 20 x 500 g.

## STORAGE

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Store in a cool, dry place in its original packaging.

Once open: use quickly.

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