

NEW

SafOEnoTM PR 106

FOR PREMIUM, CLOSED-TANK,
SPARKLING WINES,
ESPECIALLY PROSECCO



KEY ELEMENTS

This active dry yeast **shows an intense fruity and floral aromatic profile** and combines acidity and sweetness while reducing sparkling base wine's eventual defects (vegetal, bitter). Its orientation towards fruity ethyl esters **brings complexity to the wine**. SafOEnoTM PR 106 is particularly suitable for premium Prosecco bases.

Ingredients: yeast (*Saccharomyces cerevisiae*), emulsifier (sorbitan monostearate).



Its properties

1- OFFERS EXCELLENT FERMENTATION ABILITIES

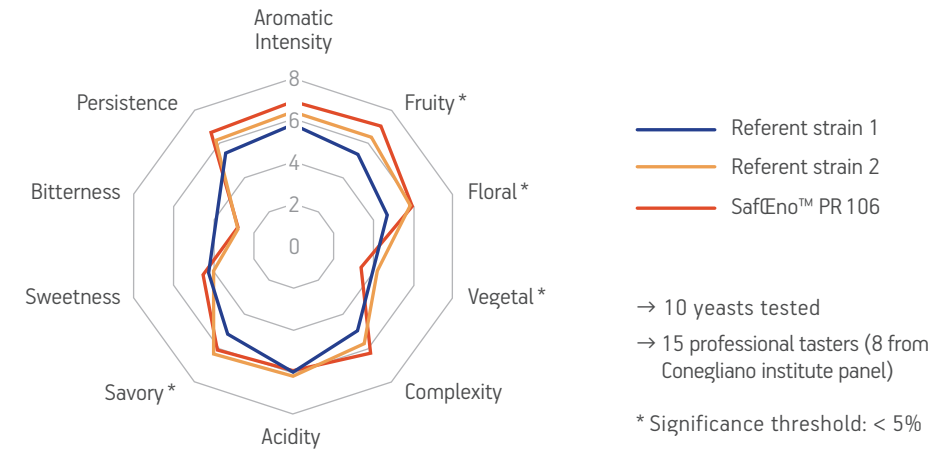
- Short lag phase and fast kinetics
- Recommended maximum alcohol: >15% vol./vol.
- Recommended temperature range: 10-30°C (50-86°F)
- Good fructose assimilation
- Low nitrogen requirements: ratio $\frac{\text{YAN (mg/L)}}{\text{Sugars (g/L)}} = 0.7-0.8$

2- VERY INTERESTING ON A METABOLIC PLAN

- Medium malic acid consumption (but no acidity loss perception)
- High SO₂ resistance and low SO₂ production
- High production of higher alcohols and esters, especially ethyl esters
- Favoring a high release of terpenes

Origin: SafE^{no}™ PR 106 has been selected from the Lesaffre yeast collection for its high suitability to produce premium white base wines for closed-tank, sparkling wines, especially Prosecco, through multiple vinifications on Glera grapes.

Lesaffre applies its expertise and continuously improves its yeast production process in order to generate exceptional quality dry yeasts able to adapt to a wide range of uses, including low temperature redryhation and absence of rehydration, without affecting their viability, kinetic and/or analytical profile. Winemakers can choose the usage conditions that best fit their needs, e.g., with or without redryhation.

**ORGANOLEPTIC PROFILE**

Trial: Treviso DOC - Glera, 10.4% v/v, pH 3.3, Prosecco base wine.

WE RECOMMEND IT...**FOR PREMIUM PROSECCO BASE WINES**

SafE^{no}™ PR 106 exhibits a **clean, intensely fruity and floral aromatic profile** by producing a high amount of esters and limiting fermentation defects. Its **orientation towards fruity ethyl esters** brings complexity to the wine while its non-negligible generation of isoamyl acetate can help reduce some vegetal notes sometimes inherent to non-fully ripe grapes.

While malic acid consumption and supplying sweetness are not usually desired for these bases, SafE^{no}™ PR 106 interestingly showed a **nice, fresh mouthfeel supported by a pleasant acidity**

and persistence in the mouth and was locally judged quite positively in regards to Prosecco base wines made of Glera grapes.

FOR FLORAL AND FRUITY WHITES, ESPECIALLY TERPENIC

SafE^{no}™ PR 106 particularly **promotes the release of terpenes** and is therefore **suitable for fresh and floral terpenic varieties like Muscat**. Its balance between amylic and fruity notes is also **well adapted to Chardonnay bases**, rather grown in warm climates.

HOW TO USE IT

DIRECT INOCULATION

- Pour the yeast on the surface of **at least 10 times their weight of must** (this may be done directly on the top of the tank or during tank filling after settling for whites and rosés).
- Gently stir to avoid or break clumps.
- **Immediately transfer into the tank by pumping over with aeration** (or homogenize tank volume).



WITH PRIOR REHYDRATION

- Pour the yeast on the surface of **10 times their weight of tap water at room temperature**.
- Gently stir to avoid or break clumps.
- **Wait for 20 minutes and transfer into the tank by pumping over with aeration**.

DO S A G E Still white wines: 20g/hl • Prise de mousse: 15 to 40g/hl



GUARANTEE

The high rate of dry matter of our yeasts assures optimum storage in its original packaging at a temperature no higher than 20°C (for up to 3 years) and 10°C for an extended storage (for up to 4 years).

Fermentis® guarantees **the product complies with the International Oenological Codex** until its Best Before End Date in the storage conditions mentioned above.

Each Fermentis® yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre group, a world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this document are the exact transcription of our knowledge of the product at the mentioned date. They are the exclusive property of Fermentis®-Division of S.I.Lesaffre. It is the user's responsibility to make sure that the usage of this particular product complies with the legislation.

For more information, please contact us by phone +33 (0)3 20 81 62 75 or e-mail to fermentis@lesaffre.com

