

La Claire eXtase

DRY ACTIVE YEAST

SACCHAROMYCES CEREVISIAE STRAIN ISOLATED FROM SAUVIGNON BLANC GRAPES IN THE BORDEAUX REGION

Winemaking applications

Specially selected yeast strain able to draw out thiol and ester/acetate aromas and flavours in white wines.

Sensory profile

The La Claire Extase yeast strain is distinguished by its ability to increase the intensity of aromas and flavours in wine, in particular notes of citrus fruits, which provide a pleasing feeling of freshness on the nose and in the mouth.

With suitable nitrogen-based nutrition and low-temperature fermentation (16°C), a fruit-based (esters/acetates) sensory profile is the result, while with higher average temperatures for fermentation, the wine presents very intense thiol and citrusy notes.

The intensity of aromas and flavours brought about by La Claire Extase reaches its maximum potential when the must is clean and clear (< 100 NTU).

Trouble-free fermentation

La Claire Extase also displays an exceptional ability to ensure that fermentation proceeds smoothly, without any sluggishness or halts.

Compliance

Complies with Reg. EU 2019/934 – Complies with the international winemaking code – Not derived from genetically modified organisms – Does not contain nanoparticles, nor has it been exposed to ionizing radiation – Approved for use in organic winemaking in accordance with current legislation – Allergen free.

Composition

Yeast, E491.

Characteristics

Appearance: Sticks.

Colour: Light ochre.

Alcohol tolerance: 14.5 % v/v

Viable count: > 10bn live cells/gram Classification: Saccharomyces cerevisiae Optimal temperature range: 13-20°C

Dosage

10-25 g/hl for fermentation

30-50 g/hl for stuck fermentation and in the most difficult cases.

How to use

Rehydrate the yeast in an appropriate, sanitized receptacle in at least 10 parts water, which needs to be at a temperature of around 40°C (min. 30°C, max. 45°C). After rehydration, leave the solution to settle for 10 minutes.

Begin stirring again, continue the rehydration process for a further 10 minutes and then add the liquid to the must ready for fermentation.

For optimal performance, we recommend adding an equal dose of the nutrient Ecobiol Pied de Cuve Arome.

Storage

Store in a cool, dry place.

Use by the expiry date printed on the packaging.

Once opened, refrigerate at +4°C.

Warnings

Do not rehydrate in must or in cold water. It is not advisable to leave the yeast rehydrating for more than the recommended time [do not exceed 30 minutes in total]. Ideally, once the package has been opened, the whole content should be used immediately.

Pack sizes

Vacuum-packed 500g packs.



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