

# Institut La Claire SP665

## ACTIVE DRY YEAST

*SACCHAROMYCES CEREVISIAE R.F. BAYANUS* STRAIN ISOLATED AND SELECTED IN THE CHAMPAGNE REGION, FRANCE.

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.  
Allergen free.

## Oenological properties

Distinguishing characteristic: high acetate production.

This strain has been specially selected for its vigorous fermentation activity and killer properties that allow it to operate freely and dominate the liquid bulk without fear of low temperatures or high alcohol content. Limited volatile acidity, a good level of glycerin and high production of acetates, esters and higher alcohols are the other characteristics that distinguish this strain with a big personality. SP665 does not require high amounts of RAN (readily assimilable nitrogen).

## Advanced properties

The characteristics of SP665 – including cryophilia and alcohol tolerance – make it suitable for the production of high-quality sparkling wines produced both using the classic method and with re-fermentation in an autoclave (pressurized tank). Its low nutritional needs and high alcohol-producing power make it the ideal solution also in the event of stuck fermentation.

## For sparkling white wines

Elegance, delicacy, structure and aromatic complexity are the organoleptic properties enhanced by SP665 in the first fermentation, which can be followed by quick, clean and complete refermentation even at low temperatures and with a high alcohol content. Prosecco, Durello and Pinot are the main wines whose natural organoleptic potential is enhanced by SP665, but Vernaccia and Ribolla also respond well.

## Composition

Yeast, E491.

## Characteristics

Appearance: small rods.

Colour: Light ochre.

Alcohol production: 18% v/v

Classification: *Saccharomyces cerevisiae r.f. bayanus*

Cell count: > 10bn. live cells/gram

Optimum temperature: 10-30 °C

## Dosage

10-25 g/hl for fermentation.

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

## How to use

Rehydrate the yeast in a suitable, sanitized container with at least 10 parts water at a temperature of around 40°C (from 30°C to 45°C). After rehydration, leave the mixture to settle for 10 minutes. Start stirring again, continue hydration for a further 10 minutes and then add to the must or wine to be fermented straight away. For top performance, it is advisable to add the same proportion of the Ecobiol Pied de Cuve nutrient.

When using for the second fermentation, acclimatize the yeasts before inoculation.

## Storage

Store in a cool, dry environment.

Use by the date printed on the package.

Once open, store in a refrigerator at +4°C.

## Warnings

Do not rehydrate in must or in cold water. It is advisable not to leave the yeast in the water for any longer than the recommended time (do not exceed 30 minutes total).

Once the pack has been opened, it is preferable to use the whole content immediately.

## Pack sizes

Code 107311 – 500g vacuum packs



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