

 **Cryophilic strain for the production of “nouveaux” red & rosés wines!**



SafCEno™ STG S101



INGREDIENTS

Yeast (*Saccharomyces cerevisiae**), Emulsifier: E491 (sorbitan monostearate)

ORIGIN

SafCEno™ STG S101 was selected in the Beaujolais region for its high ester production at low temperature.

OENOLOGICAL CHARACTERISTICS

- | | |
|----------------------------------|---|
| Fermentation abilities | <ul style="list-style-type: none"> - Rapid fermentation starts - Regular and constant fermentation from 8°C - Medium nitrogen requirement :
between 150 and 180 mg/L of available nitrogen : need for a supply of 20g/hl of Springferm® & 20g/hl of DAP at yeast inoculation. Followed if possible by an additional supply of 10g/hl of Springferm® and 10g/hl DAP between third and mid fermentation. - Good alcohol tolerance |
| Metabolic characteristics | <ul style="list-style-type: none"> - Sugar/Alcohol yield : 16.5 g/L for 1% vol./vol - Low production of volatile acidity (less than 0.18g/L) - Very low production of SO₂ - Low production of superior alcohols - Excellent autolysis capacity, helping malolactic fermentation - High ester production |

SUGGESTIONS OF USE

- **For young red & rosés wines**

Given its cryophilic characteristic, **SafCEno™ STG S101** is an ideal strain for red, white or rosé winemaking wines between 8-10°C. It is also recommended for musts on which a **cold pre-fermentation maceration** has been made.

SafCEno™ STG S101 develops **fruit (especially fermentative esters) & flower aromas** making it a strain of choice for **primeurs** processed from carbonic maceration or thermovinification, as well as **rosés**. Wines have a fresh and light finish.

Thanks to its origin **SafCEno™ STG S101** is particularly convenient for **Pinot Noir & Gamay** as well as all other light red varieties intended to produce wines with a rapid turnover (Young Tempranillo, Sangiovese, Cinsault, Pinotage, Grenache).

* According to « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.

The obvious choice for beverage fermentation    



USAGE



Lesaffre know-how and continuous yeast production process improvement lead to obtain an **exceptional quality of dry yeasts able to resist to a very wide range of use, cold or no rehydration included, without affecting their viability, kinetic and/or analytical profile.**

Winemakers can choose usage conditions that fit the best their needs, i.e.:

☞ **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 via a pumping over with aeration.**

☞ **Direct inoculation:**

- Pour the yeast on the surface of **at least 10 times their weight of must** (possibly 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 via a pumping over with aeration** (or homogenize tank volume).

DOSAGE

Still wines: 20 g/hl

Fermentation restart: 30 to 40 g/hl

PACKAGING

Carton of 20 vacuum-packed sachets of 500g each (Full box net weight: 10 kg)

Carton of 1 vacuum-packed box of 10 Kg (Full box net weight: 10 kg)

GUARANTEE

The high rate of dry matter of our yeasts assures an optimum storage in its original packaging at a temperature not higher than 20°C (during 3 years) and 10°C for an extended storage (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, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.

The data contained in this technical sheet 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 of the user responsibility to make sure that the usage of this particular product complies with the legislation.