

Excellence[®] STR



Excellence[®] STR is a strain selected, gifted with very high fermentary capacities. It increases aromatic potential of white and rosés wines thanks to its exceptional capacity to product fermentary aromas.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Saccharomyces cerevisiae*.
- ◆ **Enological benefits:** Excellence[®] STR produces **complex, fresh and fruity wines**, even under difficult conditions:
 - Alcohol tolerance up to 15% abv.
 - Low nitrogen requirement
 - Resistant to low temperatures, down to 12°C
 - Adapted to low turbidities, down to 50 NTU

It has excellent fermentation kinetics, allowing it to complete the fermentation within ten to fourteen days, whilst producing low amounts of volatile acidity and H₂S.

Excellence[®] STR produces high amounts of **various esters**: isoamyl acetate (banana), phenylethyl acetate (rose), phenyl-2-ethanol (hyacinth), hexyl acetate (pear). This gives wines with **complex aromas**. Thiol production is moderate, and helps to underline the wines' tension.



DIRECTIONS FOR USE

- ◆ In difficult fermentary conditions (high TAVP, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim[®].
- ◆ **With CEnoStim[®]:** sprinkle the CEnoStim[®] (30 g/hL) progressively into 20 times its weight of hot water (~40°C) whilst continually mixing in order to avoid the formation of clumps. Leave to expand for 15 minutes then add the selected yeast (20 g/L) and mix gently.
- ◆ **Without CEnoStim[®]:** add the selected yeast in 10 times its weight of hot water (35 to 40°C) and mix gently. Wait 20 minutes, then add an equal volume of must from the tank to be inoculated. Repeat this operation until the difference between the starter culture and the tank is less than 10°C. This step should last between 10 and 20 minutes. Add the yeast to the tank and mix by pumping over.
- ◆ **Dosage:** 20 g/hL.

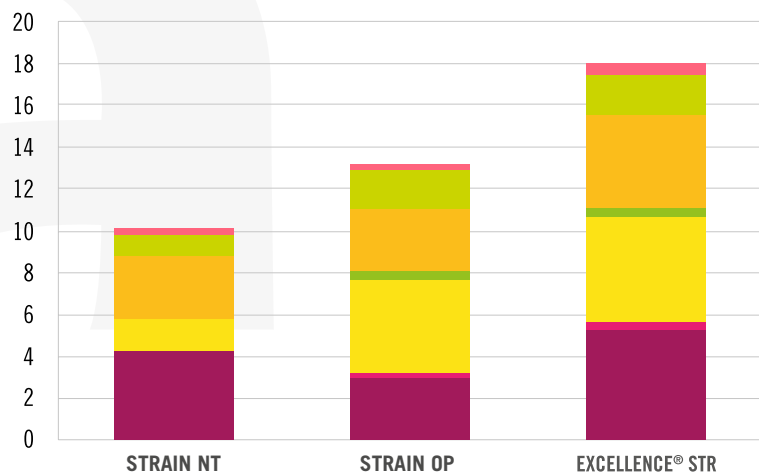


TRIAL RESULTS

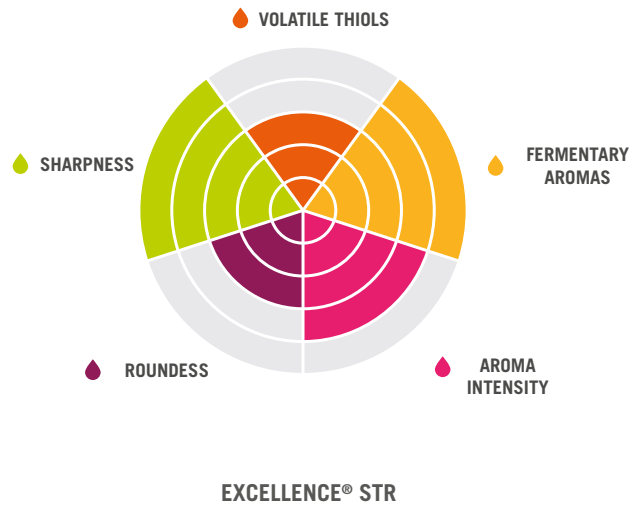
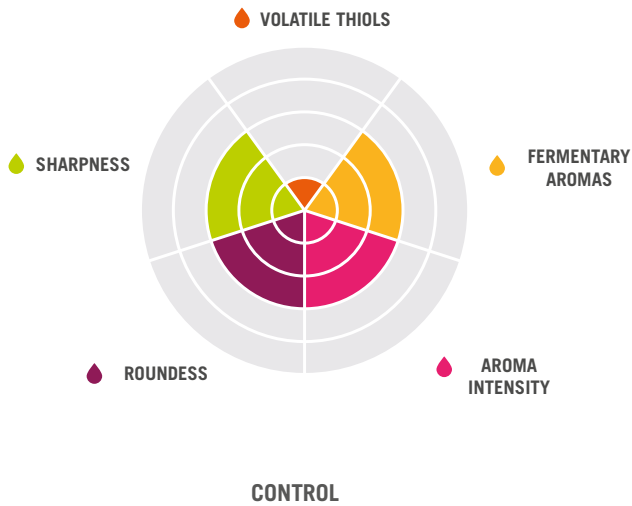
1. FERMENTARY AROMAS (THRESHOLD)

- ◆ **Trial characteristics:**
Rosé Merlot, 2010
TAVP 13,45%
AT 2,38 g/L (H₂SO₄)
pH 3,42

- ◆ floral (C8C2)
- ◆ apple (C6C2)
- ◆ pineapple (C4C2)
- ◆ pear (AH)
- ◆ banana (AI)
- ◆ rose (APE)
- ◆ rose (PE)



2. TASTING



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Light brown fine granulates

MICROBIOLOGICAL

- **Other yeasts:** < 10⁵ UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** < 10⁵ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable yeasts:** ≥ 10¹⁰ UFC/g
- **Humidity:** < 8 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium :** <1 mg/kg



PACKAGING & CONSERVATION

- Packets of 500 g (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/22-04-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

LAMOTHE-ABIET

AVENUE FERDINAND DE LESSEPS 33610, CANEJAN - BORDEAUX, FRANCE • TÉL : +33 (0)5 57 77 92 92 • WWW.LAMOTHE-ABIET.COM