



L.A. Spumante

Yeast strain selected for making sparkling wines using the closed tank method (Charmat method). Thanks to its good fermentation capacities, L.A Spumante is capable of revealing fruity and floral aromas. L.A Spumante ensures the production of aromatic, easy-to-drink sparkling wines.



PRODUCT CHARACTERISTICS

- ♦ **Formulation** : Active dry yeasts - *Saccharomyces cerevisiae*.
- ♦ **Enological benefits** : L.A Spumante is a particularly robust yeast designed to secure and optimize **sparkling wine** production. It can carry out alcoholic fermentation of base wines and sparkling wines **without producing undesirable compounds**, even under difficult conditions of high pressure (6 bar). Thanks to its great capacity to produce esters and acetates, it enhances **floral and fruity notes**, giving personality and elegance to a grape variety that is neutral and lacking in aromatic precursors.

It reaches its aromatic peak at assimilable nitrogen levels > 240 mg/L.

Its low foam production also helps optimize available tank space, especially on large tanks.



DIRECTIONS FOR USE

- ♦ In difficult fermentary conditions (high Potential Alcohol, extreme temperatures, low turbidity, etc.) or for an optimal revelation of aromas, we highly recommend the use of CEnoStim®.

FOR STILL WINES INOCULATION

Rehydration

- ♦ **With CEnoStim®**: Dissolve progressively CEnostim® (30 g/hL)* in 20 times its weight of warm water (37°C) while continuously stirring to avoid the lumps formation. Then, add the selected yeast (20 g/hL)*, stir gently and wait 20 minutes before adding the same volume of must from the tank to inoculate. 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 min. Add the yeast to the tank and mix.

**Based on the must volume to be fermented.*

- ♦ **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.

FOR SPARKLING WINE

- ♦ **Yeast preparation** : After rehydration, it is necessary to acclimatize the yeast to the alcohol and to the specific conditions of the wine (pH, sugars, SO₂, temperature...). Carry out a 12 to 24-hour tank footing followed by a multiplication phase lasting around 3 days, according to your oenologist's advice. This preparation phase is essential to the success of the leavening process.

Pour plus d'informations, se référer au livret technique destiné à la prise de mousse :

https://lamothe-abiet.com/wp-content/uploads/content-technique/livret-technique/LP_FR_BULLES_E2F.pdf

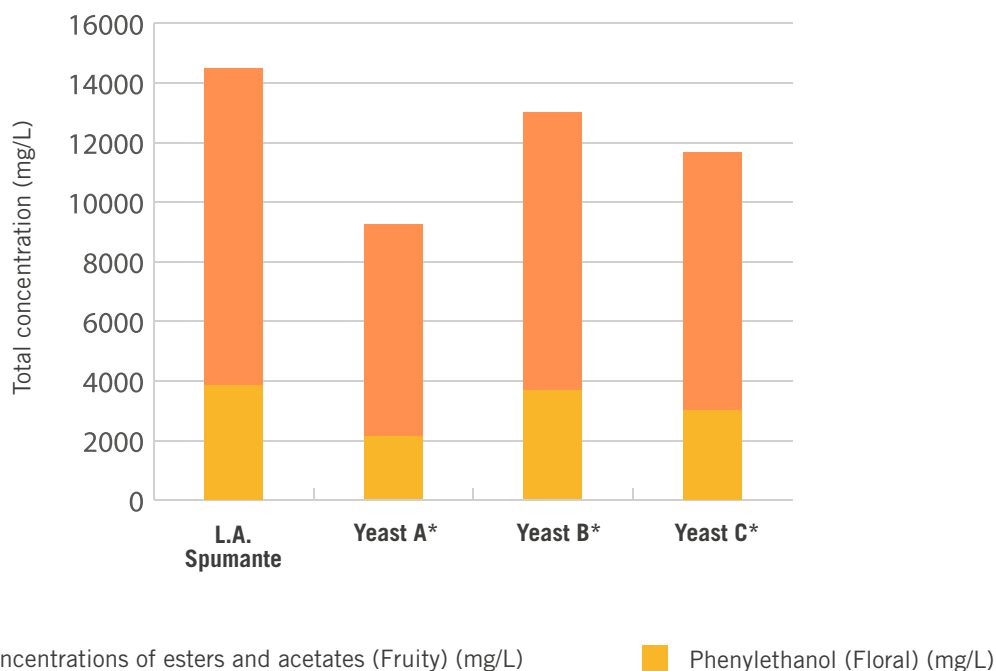
- ♦ **Dosage** :
 - Still wines : 20 g/hL.
 - Sparkling wine (Charmat method) : 10 to 20 g/hL with yeast culture preparation.



TRIAL RESULTS

♦ Aromatic profil of L.A Spumante

Trial characteristics : Pinot Grigio, Northern Italy - 2021
• TAP (%) : 15%vol. • AT : 5,3 g/L H₂SO₄ • pH : 3,25 • Nass : 280 mg/L



*Market-leading yeasts for sparkling wine production.



SPECIFICATIONS

PHYSICAL

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

MIROBIOLOGICAL

- ♦ **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 and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

GN/07-06-2023. 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).

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