

Excellence® X-FRESH



Climate change is making it difficult to keep wines balanced and fresh. To address this issue, Excellence® X-FRESH has been selected for its fermentation capacities and its positive impact on the organoleptic profile of wines. In particular, it improves freshness.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Active dry yeasts - *Lachancea thermotolerans*.
- ◆ **Enological benefits:** Excellence® X-FRESH is a *Lachancea thermotolerans* (non-*Saccharomyces* yeast) selected for oenology, to carry out the alcoholic fermentation of grape must. Its ability to establish itself allows it to take control from indigenous strains. Its secondary metabolism permits to produce lactic acid from fermentable sugars. This leads simultaneously to an **acidification of the fermenting must** and a **drop of the alcohol content**. The produced wines give a **fresher profile** and a **better organoleptic balance**. The pH reduction also allows a better microbial and colloidal stability of the wine during ageing. Excellence® X-FRESH needs to be used in synergy with *Saccharomyces cerevisiae* to complete the alcoholic fermentation. There are two possible ways to proceed:
 - ◆ **Co-fermentation (simultaneous addition of the two yeasts in the must):** production of lactic acid quickly begins at the early stage of alcoholic fermentation and stabilize itself.
 - ◆ **Sequential inoculation (addition of Excellence® X-FRESH and then *Saccharomyces cerevisiae*):** the lactic acid content observed is higher. Please refer to your oenologist for more details. It is important to ensure a periodic measurement of lactic acid to monitor production.



DIRECTIONS FOR USE

- ◆ **Yeast preparation:** in both co-fermentation and sequential inoculation, Excellence® X-FRESH must be rehydrated alone. Dissolve the product in 10 times its weight of warm water (37°C) and homogenize before letting stand for 20 minutes. Then, add the preparation to the must, making sure that the temperature between the yeast preparation and the must is below 10°C difference.
- ◆ **Dosage:** 5 to 20 g/hL. Dosis should be adjusted according to the desired acidification objective and the winemaking conditions. Lamothe-Abiet has designed a specific booklet detailing the strain's operating parameters. We invite you to consult it and adapt your technical itinerary as closely as possible to your acidification objectives.

NB : If the yeast is used under too permissive conditions (SO₂ absence, high temperature at inoculation, excessive delay before *Saccharomyces cerevisiae* inoculation...). Excellence® X-FRESH can cause a very significant acidification of the inoculated must (>10 g/L of lactic acid). Request advice from your oenologist prior to use in order to approve the protocol.



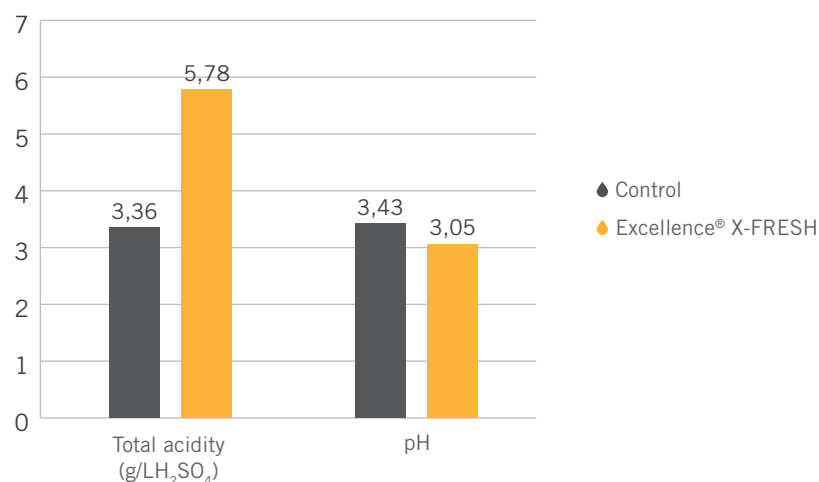
TRIAL RESULTS

COMPLETE OVERVIEW AFTER ALCOHOLIC FERMENTATION

Sancerre trial • Sauvignon blanc 2022 • Sequential inoculation

Time before adding *Saccharomyces cerevisiae*: 24 hours

Doses used: 20 g/hL Excellence® X-FRESH and 20 g/hL *Saccharomyces cerevisiae*





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 a clean, dry and odourless refrigerated area (<10°C), in its original hermetically sealed packaging. Respect the optimal date of use written on packaging. Use quickly after opening.