

 **The starter yeast!**



**SafCeno™ SC 22**



## INGREDIENTS

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

## ORIGIN

**SafCeno™ SC 22** was the **very first strain** to be selected for a wine application for its respect of the varietal character of cultivars and for its regular & complete fermentation kinetic. It is an excellent fermenter.

## OENOLOGICAL CHARACTERISTICS

- Fermentation abilities**
- Rapid fermentation start
  - Alcohol tolerance: 15% vol./vol.
  - **Regular and complete fermentation of the sugars**
  - Fermentation temperature: 12 to 35°C
  - **Medium nitrogen requirement :**  
Between 150 & 180 mg/L of available nitrogen it is necessary to supply 20g/hl of Springferm® & 20g/hl of DAP at yeast inoculation.
- Metabolic characteristics**
- Sugar/Alcohol yield: **17.2 g/l for 1% vol./vol.**
  - **Very low production of volatile acidity (<0.15 g/L)** and of **SO<sub>2</sub>**
  - Average glycerol production: 4g/L

## SUGGESTIONS OF USE

### ▪ Premium red wines

**SafCeno™ SC 22** is the strain of choice of the Bordelais region estates and as such is particularly adapted to cultivars like **Cabernet Sauvignon, Cabernet Franc and Merlot**. It allows a rapid fermentation start and an **excellent fermentation regularity** producing **fine, neat wines with terroir characteristics**.

### ▪ Barrel fermentation or Ageing

**SafCeno™ SC 22** is ideal for barrel fermentations. Even without controlling temperatures, the strain ferments regularly and its temperature rarely goes above 30°C, thus making stuck fermentation risks very low. Additionally it allows a very good expression of aromas linked to barrel ageing.

### ▪ White & Rosé wines

**SafCeno™ SC 22** is a neutral strain allowing the production of wines with a great finesse while respecting the character of varieties. It is also adapted to the fermentation of white aromatic cultivars at low temperature with a long ageing on lees (Chenin Blanc, Viognier).

\* 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.:

### ☞ 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).

### ☞ 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.**

## 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.*