



SafEno™ PR 106



ACTIVE
DRY YEAST

FOR PREMIUM CLOSED-TANK SPARKLING WINES, ESPECIALLY PROSECCO

Ingredients:

Yeast (*Saccharomyces cerevisiae*^{*}), Emulsifier: Sorbitan monostearate

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

Origin:

SafEno™ PR 106 has been selected from Lesaffre yeast collection for its high suitability to produce **premium white wine bases for closed-tank sparkling wines, especially Prosecco** through multiple vinifications on Glera grapes.

Enological characteristics:

- **Fermentation abilities:**
 - Short lag phase and fast kinetics
 - Recommended maximum alcohol: >15% vol./vol.
 - Recommended temperature range: 10-30°C (50-86°F)
 - Good fructose assimilation
 - Low nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L) = 0.7-0.8.
- **Metabolic characteristics:**
 - Killer factor: Sensitive but good settlement strength
 - Medium malic acid consumption
 - High SO₂ resistance and low SO₂ production – medium combination
 - High production of higher alcohols and esters, especially ethyl esters
 - Favoring a high release of terpenes

Suggestions of use:

- **Premium Prosecco base wines:**

SafEno™ PR 106 exhibits a **clean, intensely fruity and floral aromatic profile** by producing a high amount of esters and limiting fermentation defects. Its orientation towards **fruity ethyl esters** brings **complexity** to the wine while its non-negligible generation of isoamyl acetate can **help reducing** some **vegetal notes** sometimes inherent to non-fully ripe base wines.

Whereas malic acid consumption and **sweetness supply** are usually not desired for these bases, SafEno™ PR 106 interestingly showed a **nice and fresh mouthfeel supported by a nice acidity and persistence in mouth** and was **locally judged very positively towards Prosecco base wines made of Glera grapes**.
- **Floral and fruity whites, especially terpenic:**

SafEno™ PR 106 particularly promotes the release of **terpenes** and is therefore **suitable for fresh and floral terpenic varieties like Muscat**. Its balance between amylic and fruity notes is also **well adapted to Chardonnay bases, rather grown in warm climates**.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Usage:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, 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 white wines: 20 g/hl

Prise de mousse: 15 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. All our products are also fully authorized per TTB 27 CFR 24.246 prior to and during fermentation.

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.

