



SafEno™ STG S101



FOR FRUITY RED AND ROSÉ WINES

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™ STG S101 was selected in the Beaujolais region for its **high esters and higher alcohols production whatever the fermentation temperature.**

Enological characteristics:

• Fermentation abilities:

- Rapid fermentation starts, **Regular-slow and constant fermentation kinetics, especially at low temperature**
- Recommended maximum alcohol: 13.5% vol./vol. Higher in particularly good fermentation conditions.
- Recommended temperature range: 17-30 °C (62-86°F)
- **Medium nitrogen requirements: Ratio YAN (mg/L) / Sugars (g/L): ≥ 0.8**

• Metabolic characteristics:

- Killer factor: Neutral and good settlement strength at temperature > 17°C (62°F)
- **Very low production of volatile acidity and acetaldehyde**
- **No to low production of SO₂ and medium combination**
- **Excellent autolysis capacity, helping malolactic fermentation**
- **Medium high higher alcohols and high esters (acetate and ethyl) production**

Suggestions of use:

• For young, light and fruity red wines

SafEno™ STG S101 develops **fruit (especially fermentative esters) & flower aromas** and keep them also at high temperature making it a strain of choice for **primeurs** processed from carbonic maceration or thermovinification. Wines have a fresh and light finish.

For rosés and whites at low temperature, SafEno™ STG S101 will bring intense and complex fruitiness whereas showing a rather slow fermentation.

Thanks to its origin **SafEno™ STG S101** is particularly convenient for **Pinot Noir & Gamay** as well as all other light red and rosé varieties intended to produce wines with a rapid turnover (Young Tempranillo, Sangiovese, Cinsault, Pinotage, Grenache).



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 wines: 20 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.

The data contained in this technical sheet are the exact transcription of our knowledge of the product at the time of revision. 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.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION