



SafCEno™ STG S101



ACTIVE
DRY YEAST

FOR INTENSELY FRUITY PRIMEUR RED WINES

Ingredients: Yeast (*Saccharomyces cerevisiae**), Emulsifier: Sorbitan monostearate (E/INS 491)

*According to « Revisiting the taxonomic synonyms and populations of *Saccharomyces cerevisiae* – Phylogeny, Phenotypes, Ecology and Domestication. » Pontes A., Hutzler M., Brito P.H. and Sampaio J.P., 2020 and « Genome Diversity and Evolution in the Budding Yeasts (*Saccharomycotina*). Genetics. » Dujon B.A., Louis E.J., 2017 ; 206(2):717-750.

Origin:

SafCEno™ STG S101 was selected in the Beaujolais region in France for its high esters and higher alcohols production in a wide range of fermentation temperature.

Enological characteristics:

Fermentation abilities:

- **Killer factor: Neutral and good implantation ability**
- Short lag phase, regular and medium fermentation kinetics
- Maximum alcohol tolerance: 13.5% v/v
- **Recommended range of fermentation temperature: 17-30 °C (62.6-86°F)**
- Medium nitrogen requirements: Ratio $\frac{YAN (mg/L)}{Sugars (g/L)} \geq 0.8$

Metabolic characteristics:

- Very low production of volatile acidity and acetaldehyde
- No to low production of SO₂
- 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:

SafCEno™ STG S101 develops fruit (especially fermentative esters) and floral aromas. It is a strain of choice for primeur wines processed from carbonic maceration or thermovinification. Wines have a fresh and light finish.

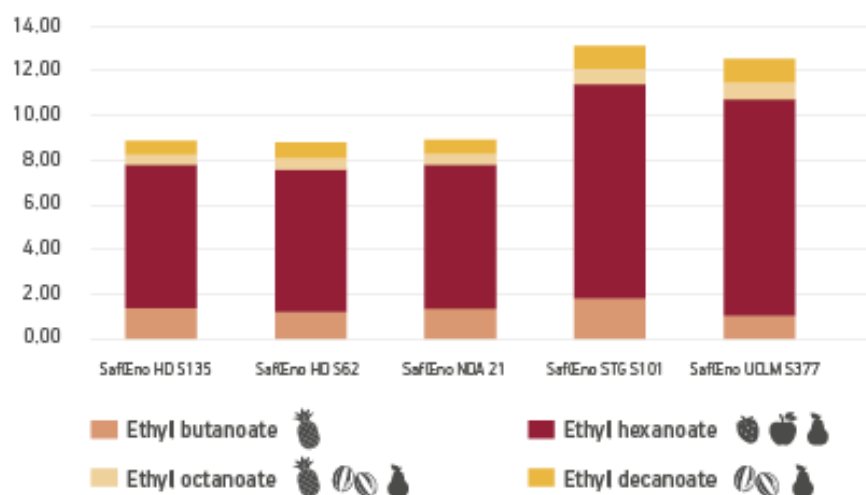
Thanks to its origin **SafCEno™ STG S101** is particularly convenient for Pinot Noir and Gamay as well as all other light red and rosé varieties intended to produce wines with a quick turnover (Young Tempranillo, Sangiovese, Cinsault, Pinotage, Grenache).



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION

Aromatic and sensory analysis:

ETHYL ESTERS OAV



Direction of use: The 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, including by-passing acclimatization, cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Winemakers can choose to use our E2U™ yeast with the process that best fits their needs:



Direct inoculation: Inoculate the desired quantity of yeast directly into the must in the fermentation tank, taking care to homogenize the entire volume. In white or rosé wines, ideally sprinkle directly the yeast into the fermentation tank during the filling (after settling) to ensure a good homogenization. Alternatively pour the desired quantity of yeast on the surface of at least 10 times their weight of must. Gently stir to avoid lumps. Immediately transfer into the tank and homogenize the entire volume.

With prior rehydration and potential acclimatization: Gently pour the desired quantity of yeast in 10 times their weight of tap water at 15-37°C (59-98.6°F). Gently stir to avoid the formation of lumps. Leave it to rest for 20 minutes and incorporate the yeast starter to the fermentation tank with homogenization. Following the rehydration, it is possible to continue with an acclimatization by incorporating to the yeast starter 1/2 of a volume of must and leave it to rest for 10 minutes. Repeat the operation until the temperature difference between the fermentation tank and the yeast starter culture is less than 10°C (50°F).

Dosage:

Still red and rosé wines: 20 g/hL (1.67 lb/1000 gal)

Packaging:

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10 kg/22.05 lb)

Cardboard box of 1 vacuum-packed 10kg/22.05 lb (Full box net weight: 10kg/22.05 lb)

Storage and compliance: The product must be stored and transported in dry conditions and protected from direct sunlight. For less than 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C (104°F) are allowed for a limited period of time (less than 5 days). Fermentis® recommends a long-term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination. Fermentis® guarantees the product complies with OIV specifications until its Best Before End Date in the storage conditions mentioned above. The product is also authorized as per TTB.

Each Fermentis® yeast is developed under a specific production process and benefits from the know-how of the Lesaffre group. This guarantees the highest microbiological purity and maximum fermentation activity.

The information provided by Fermentis® is for informational purposes to the attention of professionals only. We make no representation or warranty of any kind, express or implied, regarding the information: regulatory and intellectual property requirements (including product use and claims) shall be reviewed locally for their particular purposes.



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