



SO.DELIGHT®



Fresh, intense
whites and rosés

Fruity esters



OENOLOGICAL GOALS

- Emphasises the typicity of aromatic grape varieties (Sauvignon, Riesling, Muscat)
- Produces fermentation esters associated with citrus fruit aromas.



DOSAGE

Rehydration: 20 g/hL
Drop & Go: 30 g/hL



PACKAGING



500 G
10 KG



STORAGE

Store in a cool, dry place in its original packaging.
Use immediately after opening.



FERMENTATION CHARACTERISTICS

Species	<i>Saccharomyces cerevisiae</i>
Optimum fermentation temperatures	10-16°C
Alcohol tolerance	Up to 15% vol.
Killer factor	K2 killer
Fermentation kinetics	Very fast
Volatile acidity production	Average
SO ₂ production	Average
Nitrogen requirements	High
H ₂ S production	Low



INSTRUCTIONS FOR USE: REHYDRATION

Disperse the active dry yeast (ADY) in 10 times its weight of a mixture of water and must in equal proportions and at a temperature of 35 to 40°C.

Example: 500 g of ADY in a mixture of 2.5 L of water and 2.5 L of must at 37°C.

Leave to stand for 20 minutes, then gently homogenise the leaven. If the difference in temperature between the leaven and the must does not exceed 10°C, incorporate the leaven directly into the must. Otherwise, double the leaven with must, wait 10 minutes, homogenise gently and incorporate into the must.

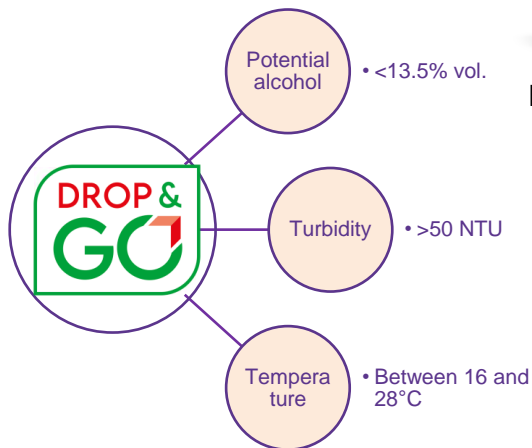
Precautions for use:

*Product for oenological and specifically professional use.
Use in accordance with current regulations.*



INSTRUCTIONS FOR USE: DROP & GO

Sine qua non conditions:



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