



# C.K. S 102

## Oenological Active Dry Yeast *Saccharomyces cerevisiae cerevisiae*

*Strain especially selected for the aromatic expression of white wines.  
C.K. S 102 accentuates the typical features of the musts  
from varieties exhibiting aromatic precursors.*

### **1. ORIGIN:**

Loire Valley area (France), reference S-102 selected by SPRINGER laboratories.

### **2. PROPERTIES:**

- Rapid start of fermentation due to good implantation strength
- Good alcoholic yield: 16.5 g/l for 1 % alcohol by volume
- **Tolerant to low temperature**
- No production of sulfur compounds
- Low SO<sub>2</sub> production
- Low production of volatile acidity
- Carrier Killer K2 factor
- **Major production of acidic esters at low fermentation temperatures**

### **3. APPLICATIONS:**

#### **For White and Rosé wines:**

- Reveals the typical varietal features of grapes having real aromatic potential (e.g. Sauvignon Blanc, Riesling, Muscat, Viognier, Gewurztraminer, Chenin Blanc, and late harvest varieties).



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#### **4. METHOD OF USE:**

This strain should be rehydrated in ten times its weight of sugared water or in a mixture of one-third must and two-thirds water. The mixture temperature should be 30/35°C. The rehydration time should be between 20 to 25 minutes. Then adjust the temperature by adding must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature. The difference of temperature between the rehydrated yeast and the tank should not exceed 15°C, optimum being 5°C.

This mixture can be added directly in the fermentation tank with uniform mixing.

#### **5. DOSAGES:**

White and rosé wines: 100 - 200 ppm

#### **6. MICROBIOLOGICAL ANALYSIS:**

Contains:

- no more than 10 wild yeast per million yeast cells available,
- no more than 10 bacteria per million yeast cells available,
- no salmonella in 25 grams of product.

#### **7. PACKAGING:**

- Cartons of 20 vacuum-packed poly/alu, sachets 500 g each
- Cartons of 1 vacuum-packed poly/alu bag, 10 kg each.

#### **8. SHELF-LIFE:**

If storing **Springer Oenologie** in its original packing, we suggest storage at temperatures not exceeding 25°C. For longer periods, store below 10°C.