



B.C. S 103

Oenological Active Dry Yeast *Saccharomyces cerevisiae bayanus*

*Specific yeast for Prise de Mousse, isolated from Chardonnay musts.
B.C. S103 is recommended for production of traditional sparkling wines,
often used for primary fermentations and for restarting stuck fermentations.*

1. ORIGIN:

Champagne area, reference S-103 selected by SPRINGER laboratories.

2. PROPERTIES:

- **Very good implantation strength**
- Alcohol production : 16.5 g/l for 1% alcohol by volume
- Very good alcohol tolerance (17%Vol)
- No production of sulfur compounds
- Low production of pyruvic acid and acetaldehyde
- Low production of volatile acidity
- **Regular, complete fermentation of the sugars**
- Low production of foam
- Low production of higher alcohols

3. APPLICATIONS:

- **White wines: neutral specific yeast** yielding dried fine wines typical of their region, strongly recommended for **barrel fermentations**.
- **Sparkling wines:** this strain is recommended for obtaining very fine sparkling wines with delicate aromas.

Used curatively to restart stuck fermentations (ask for our protocol)



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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 red wines: 100 - 200 ppm

Stuck fermentation: 300 - 500 ppm (ask for our protocol)

Secondary fermentation: 150 - 400 ppm (ask for our protocol)

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.