



S.C. 22

Oenological Active Dry Yeast *Saccharomyces cerevisiae cerevisiae*

Specific neutral yeast for wines providing complete fermentation of available sugars

1. ORIGIN:

California (U.S.A.) n° 522, reference S-22, tested by SPRINGER laboratories.

2. PROPERTIES:

- Alcohol production: 16.5 g/l for 1 % alcohol by volume
- Alcohol tolerance: 13% alc/vol
- Low H₂S and SO₂ production
- **Very low production of volatile acidity**
- Low production of higher alcohols
- **Resistant to low fermentation temperatures (10°C)**

3. APPLICATIONS:

For Red, Rosé and White wines:

- SC 22 is well known for respecting the typical characteristics of the grapes.

SC 22 allows a pure and regular fermentation, red wines obtained are well structured with a low level of volatile acidity especially requested for barrel aging.



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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:

Red, white and rosé wines: 100 - 200 ppm

Wines for brandy: 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.