

YEASTS



SO.DELIGHT®



Complex fruity,
ester-like

Notes of fresh fruit,
amylic and floral
notes



OENOLOGICAL GOALS

- Production of fermentative esters, higher alcohols and thiols for a complex aromatic bouquet.
- Emphasises the typicity of aromatic grape varieties (Chardonnay, Sauvignon Blanc, Sémillon, Roussanne, Gewürztraminer, Grenache, Syrah, Rolle, Gamay, Pinot Noir)



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.

CHOOSE THE RIGHT YEAST FOR YOUR WHITE OR ROSÉ GOALS

Your
Decision-Making
Tool!

Decision-Making Tool!

	AROMATIC FAMILIES						AROMATIC SIGNATURE	GRAPE VARIETIES & APPLICATIONS	
	THIOLS		ESTERS		TERPENOLS	NORISOPRENOIDS C-13			2-PHENYL ETHANOL
	4MMP	3MH / A3MH	Acetate esters	Fatty acid esters					
SO.THIOL®	●●●	●●●	●	●		●●●		Freshness and very expressive exotic thiols: notes of citrus, pineapple, guava and passion fruit.	Grape varieties with thiol precursors.
VIALATTE FERM® W28	●	●●●	●●	●	●			Complex fruitiness of the thiol and ester type: notes of fresh fruit, citrus and passion fruit.	Sauvignon Blanc, Sémillon, Colombard, Grenache, Syrah, Cinsault, Cabernet.
SO.DELIGHT®		●●	●●●	●●●			●●●	Complex fruitiness of the ester type: fresh fruit, amylic and floral notes.	Chardonnay, Sauvignon Blanc, Sémillon, Roussanne, Grenache, Syrah, Rolle, Gamay, Pinot Noir.
SO.COOL®			●●	●●●			●	Freshness and aromatic intensity: notes of yellow-fleshed fruit and lemon.	Chardonnay, Chenin, Sauvignon Blanc, Cabernet Sauvignon, Syrah, Grenache, Cinsault.
VIALATTE FERM® W12			●	●●●	●			Finesse and complexity, respects the grape variety: floral, white fruit and hazelnut notes.	Chardonnay, Viognier, Pinot Gris, Pinot Noir, base wines. To optimise ageing on lees (fast autolysis).
VIALATTE FERM® W58			●	●●	●●		●●●	Floral and fruity: notes of floral esters and varietal terpenes.	Viognier, Chardonnay, Chenin Blanc, Muscat, Gewürztraminer.
VIALATTE FERM® R71			●●	●●●				Fresh, amylic fruitiness: notes of strawberry and redcurrant.	All black grape varieties for technological rosés.

Aromatic intensity: ● ●● ●●● ●●●●

SAS SOFRALAB

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164/2025 - 1/2



FERMENTATION CHARACTERISTICS

Species	Killer factor	Fermentation kinetics	Optimum FA T°C	Resistance to ethanol	Nutritional requirements	AV production	SO ₂ production	H ₂ S production
<i>S. cerevisiae</i>	Killer K2	Very fast	10-16°C	15,0 % vol	High	Average	Average	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:

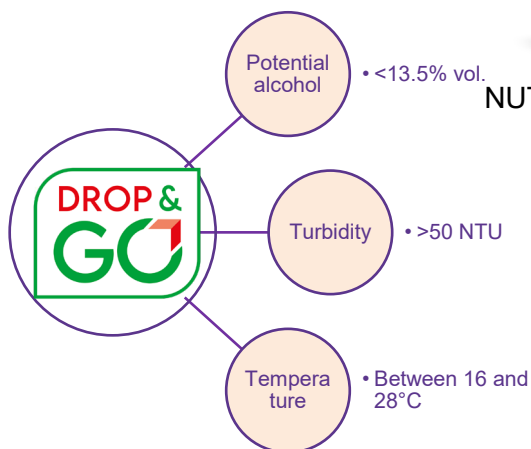
Product for oenological and specifically professional use.

Use in accordance with current regulations.



INSTRUCTIONS FOR USE: DROP & GO

Sine qua non conditions:



Middle of alcoholic fermentation

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