



# Seccoferm®

Granulated dry, pure cultivated yeast for sparkling wine making

## Product description

Seccoferm® is a selected granulated, dry, pure cultivated yeast for sparkling wine making using the bottle fermentation method. The positive fermentation and tasting results can be transferred without exception to large-scale fermentation. The yeast in question is the LW-187-50 strain of *Saccharomyces bayanus*. Packed in a protective gas atmosphere. Permitted according to current EU laws and regulations. Laboratory tested for purity and quality.

## Treatment aim

Use in any sparkling wine-making process.

## Product and effect

Seccoferm® performs ideally at onset of fermentation in sparkling base wines. In addition to excellent organoleptic properties, Seccoferm® ferments out quickly and completely. Other benefits include high alcohol tolerance and good cold fermentation properties.

## Dosage

In general 20 g Seccoferm® is used per 100 L cuvée. The dosage can be increased to 25 - 30 g/100 L and more at fermentation temperatures below 15 °C, or if a particular yeasty note is desired in the sparkling wine.

## Use

Seccoferm® can be added direct to the cuvée. Preferably, Seccoferm® is primed in 5 to 10 times the quantity of a mixture of equal parts cuvée to water (35 - 40 °C) for approx. 20 minutes. When the yeast has been primed it can be added to the cuvée. Particularly in the case of bottle fermentation, even distribution of yeast must be ensured through constant stirring during bottling. We recommend the addition of Erbslöh CompactLees immediately after dosing the yeast as a riddling aid.

## Storage

Packed in a protective gas atmosphere. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed. Use within a few days.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive, as part of good manufacturing practice. The end product's food safety can only be achieved if used exclusively in this way. However, please note: our technical product leaflets are based on our current knowledge and experience. They must be seen as general information about our products only. We cannot accept any liability for use on a case-by-case basis due to the imponderabilities of treating natural products and potential prior treatments. The user must always check for himself compliance with the laws and safety regulations which apply to use of our products. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our General Terms and Conditions of Business also apply (downloadable from [www.erbsloeh.com](http://www.erbsloeh.com)).  
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