



Montrachet

Other Names

Wine Yeast

Description

Red Star® Montrachet (Davis 522), a strain of *Saccharomyces Cerevisiae*, has been derived from the collection of the University of California. This strain has been widely used in the U.S. since 1963. It is a strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. This strain is recommended for full bodied reds and whites. It is not recommended for grapes that have recently been dusted with sulfur, because of a tendency to produce hydrogen sulfide in the presence of higher concentrations of sulfur compounds. Montrachet is noted for low volatile acidity, good flavor complexity, and intense color.

Properties

- *Saccharomyces Cerevisiae*

Directions for use

Rehydrate in ten times its weight in 86F – 95F water, rehydration time should be 20-25 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. This mixture can be added directly in the fermentation tank with uniform mixing.

Hazard Warning

None

Dosage

2.2 lbs/1000 gal.

Packaging

10 Kg Box