



Premier Cuvee

Other Names

Wine Yeast

Description

Red Star Premier Cuvee (Davis 796), a strain of *Saccharomyces Bayanus* from a French wine yeast, is a special isolate of Red Star Yeast & Products. This yeast has good tolerance to ethanol and free sulfur dioxide, and ferments to dryness. Premier Cuvee is noted as a very low producer of foam, urea, and fusel oils. It is recommended for reds, whites and especially champagne. This yeast is reported to perform well restarting stuck fermentations. Winemakers have remarked that Premier Cuvee is the fastest, cleanest, and most neutral fermenter offered by Red Star®. Ferments best between 7°-35°C (45°-95°F).

Properties

- *Saccharomyces Bayanus*

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