



Pasteur Red

Other Names

Wine Yeast

Description

Red Star® Pasteur Red™ (Davis 904), a strain of *Saccharomyces Cerevisiae*, has been derived from the collection of the Institute Pasteur in Paris. It is a strong, even fermenter that produces full bodied reds. This yeast encourages the development of varietal fruit flavors, balanced by complex aromas, especially when using grapes of the Cabernet family. It may be necessary to cool the fermenting must to prevent unwanted temperature increase. This yeast is reported to give character to less robust red grapes, or those picked before optimum development.

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

500 gram Packet, 10 Kg Box