

**RED STAR**

Premier blanc

The original wine yeast



Saccharomyces bayanus

ORIGIN & GENERAL DESCRIPTION

- Selected by the Pasteur Institute of Paris. Largely used in the United States of America.
- All-purpose and extremely good fermenter for all types of wines even extreme conditions.

FERMENTATIVE PROPERTIES

- Particularly strong yeast strain with a **very high alcohol tolerance (up to 18% vol.)**.
- **Low volatile acidity** and acetaldehyde production.
- **Very fast kinetics**.
- Good resistance to low temperature and **wide range of use (10-35°C, 50-95°C)**.
- **Low nutrient requirements**.
- Moderately foaming, sulfite-tolerant strain, good assimilation of fructose

ORGANOLEPTIC PROPERTIES

- This yeast strain is very respectful of the varietal aromas and encourages the **development of fresh and clean aromas**.
- Gently promotes thiols and terpenes.

SUGGESTIONS OF APPLICATIONS

- Ideal for **wines produced in large quantity**.
- Production of **high alcohol white and red wines** with fresh and varietal aromas.
- **Premier Blanc** is one of the best strains to **avoid or treat sluggish fermentation and to restart stuck ferments** thanks to its good ability to assimilate fructose and its resistance to ethanol and SO₂.
- Recommended for the production of **sparkling wines processed by traditional or Charmat methods**.





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RECOMMENDATION OF USE

- Pour the desired quantity of yeast in 10 times its weight of tap water at 30-35°C in a wide vessel. Cover all the water surface area by creating a thin layer of yeast.
- Let it rest for 20 minutes.
- Gently stir to complete the yeast rehydration and avoid the formation of clumps.
- Slowly double the volume of the yeast suspension by adding must from the tank while stirring in order to decrease the temperature of the yeast starter and to start the activation of the yeast. The difference of temperature between the rehydrated yeast and the tank should not exceed 10°C, optimum being 5°C.
- Let it rest for another 10 minutes.
- Homogenize and incorporate the yeast starter to the must.

DOSAGE

20 to 30 g/hl (Average: 2,2 lbs. per 1,000 gal.)

STORAGE

The shelf life of unopened vacuum packets at room temperature (20°C, 68°F) is up to 4 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible.

Red Star® products comply with the Oenological Codex, until the Best Before End Date, in the storage conditions mentioned here above.



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