



**RED STAR** 

The original wine yeast



# Premier Rouge

## **Saccharomyces cerevisiae**

### **ORIGIN & GENERAL PURPOSES**

---

- Red Star® Premier Rouge (Davis 904), has been derived from the collection of **the Institute Pasteur in Paris**.
- **Ideal for full bodied red wines with complex aromas.**

### **FERMENTATIVE PROPERTIES**

---

- This strain is a **strong fermenter with medium kinetics**.
- Good alcohol resistance (up to 15% vol.).
- Recommended for fermentation between **17°C and 30°C (64°F to 86°F)**. Controlled temperature preferred.

### **ORGANOLEPTIC PROPERTIES**

---

- This yeast encourages the development of **varietal fruit flavors, balanced by complex aromas**, especially when using grapes from the **Cabernet family**.
- Ideal for structured red wines **with good polyphenol extraction**.

### **SUGGESTIONS OF APPLICATIONS**

---

- Ideal strain **for full-bodied reds**: Cabernet Sauvignon, Merlot, Cabernet Franc, Zinfandel.
- Premier Rouge **gives character to less robust red grapes**, or those picked before optimum development.



Fermentis - a Division of Lesaffre Yeast Corporation  
7475 West Main Street, Milwaukee, WI 53214  
United States of America





**RED STAR** 

# Premier Rouge

The original wine yeast



## 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.



Fermentis - a Division of Lesaffre Yeast Corporation  
7475 West Main Street – 53214 Milwaukee, WI  
United States of America

