



Fermirouge®

Wine Yeast

Saccharomyces cerevisiae

The yeast for producing fruity, well-balanced red wines.

Origin

Strain n° 7303 selected in Bordeaux by INRA, Narbonne, France.

Application

Fermirouge® is recommended for the production of fruity, well-balanced red wines. Fermirouge® is particularly suited to the following grape varieties: Pinot noir, Cabernet Franc, Merlot, Cabernet Sauvignon, Zinfandel.

Wine making qualities

■ Fermentation kinetics

- Short lag phase and steady kinetics.

■ Sugar/alcohol yield

- 16 g sugar for 1% alcohol.

■ Technical characteristics

- Optimum temperature range: 10 to 28 °C (50 to 83°F).

Maximum temperatures must be carefully controlled for optimum efficiency.

- Alcohol tolerance: 15 %.
- Resistance to free SO₂: 50 mg/l.
- Low foam production.

■ Metabolic characteristics

- Average glycerol production, 5 to 7 g/l.
- Low volatile acidity production, generally less than 0.2 g/l.
- Low acetaldehyde production, less than 20 mg/l.
- Low H₂S production.
- Low SO₂ production, less than 10 mg/l.

■ Enables the full development of fruity aromas (strawberry, raspberry and Morello cherries).

■ Will ferment must from cold maceration (cryogenic type).

■ Phenotype: neutral to killer factor.

Dosage

Fermirouge® contains 10 billion active dried yeast cells per gram.

Recommended dose: 20 g/hl (≈ 2 lbs/M).

Packaging

Fermirouge® is vacuum-packed in 500 g sachets. It must be stored in a cool (5 - 15 °C, 41 - 59 °F) dry place, sealed in its original packaging.

How to use

Inoculate 50 hl (1000 gal) of must at a dosage rate of 20 g/hl (2 lb/1000 gal)



In a clean bucket put 10 l (3 gal) of drinking water at a temperature of 35 to 38 °C (95 - 100 °F). Avoid using chlorinated water.



Add 500 g (1 lb) of sugar or 4 l (1 gal) of warmed must, stir well. Yeast will rehydrate best and start growing in a 5 % sugar solution.



Gradually pour 1 kg (2 lb) of yeast into the rehydration solution, continuing to stir vigorously to maintain the yeast cells in suspension.



Leave the yeast to swell for 30 minutes, stirring frequently. A strong smelling foam will be produced, indicating that the yeast has started to re-activate.

Incorporating the yeast to the must

In order to avoid the proliferation of unwanted microorganisms, the yeast should be incorporated as soon as possible after the rehydrating phase is complete.

To avoid temperature shock, gradually lower the rehydrated yeast temperature by adding must in several steps until the temperature of the final must is reached. Add the yeast when filling the must into the tanks. Pumping over will evenly distribute the yeast in the tank.



Fermentation management

■ Daily check

Decrease in specific gravity (or Brix) to ensure a healthy progression of fermentation.

■ Temperature monitoring

It is of capital importance to respect the temperature limits provided on the product sheet.

■ At mid fermentation (16 to 14 Brix - 1060 to 1040 specific gravity)

Pumping over with air will provide the yeast with vital oxygen and prevent fermentation problems. At this stage oxygen doesn't affect wine aroma and there is no risk of oxidation. The addition of MAXAFERM® F a fermentation bio-regulator, combining inactivated yeast, thiamin and ammonium salts, will provide the yeast with nutrients and allow to complete fermentation.

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