



RED STAR 

Premier Classique

The original wine yeast



Saccharomyces cerevisiae

ORIGIN & GENERAL INFORMATION

- **First yeast strain selected by the University of Davis, California.** Largely used in the United States of America and France.
- **Neat and clean strain to value premium fruit.**

FERMENTATIVE PROPERTIES

- This strain has a **medium kinetics and a quick start of fermentation** thanks to an excellent settlement into the must face to indigenous microflora.
- **Good alcohol resistance** (up to 15% vol.).
- Recommended for fermentation **without temperature control** thanks to its ability to ferment within a **large temperature range (14°C to 35°C, 57°F to 95°F)**.
- **Medium nitrogen requirements and optimum resistance to difficult conditions** (strongly clarified musts, high SO₂ content).
- **Very low production of volatile acidity.**

ORGANOLEPTIC PROPERTIES

- Neutral strain regarding the aromatic profile. **Good respect of varietal characteristics.**
- Selected for its ability to give **very clean aromas** and characterised by a **very low production of volatile acidity and acetaldehyde.**

SUGGESTIONS OF APPLICATIONS

- Ideal strain to **secure safe and regular fermentations** even for barrel ferments.
- Well adapted to the production of **high quality and or full-bodied red, rose and white wines, in which varietal aroma complexity is desired.** Strongly recommended for Bordeaux varieties.



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





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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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