



RED STAR 

The original wine yeast



Montrachet

Saccharomyces cerevisiae

TECHNICAL DATA SHEET
OE_L_EN Montrachet
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ORIGIN

- First yeast strain selected by the University of Davis, California. Largely used in the United States of America.

FERMENTATIVE PROPERTIES

- This strain guaranties a **quick start of the fermentation** by rapidly settling into the must faced with indigenous microflora.
- Good alcohol resistance (till 15% vol.) and specially recommended for fermentation without temperature control thanks to its ability to ferment within a **large temperature range (15°C to 35°C, 59°F to 95°F)**.
- Optimum resistance to all nutritional deficiencies (**musts poor in available nitrogen**) and to difficult conditions (strongly clarified musts, high SO₂ content).

ORGANOLEPTIC PROPERTIES

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

SUGGESTIONS OF APPLICATIONS

- Ideal strain for big volumes of wine when winemakers are mainly looking for a **secure fermentation**.
- Well adapted to the production of **high quality red and white wines, in which varietal aroma complexity is desired**.
- Optimum for the production of **full-bodied red and white wines**.



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USES

- The rehydration time should be between 20 to 25 minutes.
- This strain should be rehydrated in ten times its weight of sugared water or in a mixture of one-third of must and two-thirds of water. The mixture temperature should be 38/40°C (100/104°F). Stir during 20 minutes.
- Slowly sprinkle the culture media into 3 times the weight of the must in order for the yeasts to adapt to their new fermentation media (temperature difference, osmotic pressure, SO₂), then wait for 10 minutes.
- This mixture can be added directly into the fermentation tank with uniform mixing. The difference of temperature between the rehydrated yeast and the tank should not exceed 10°C, optimum being 5°C.

DOSAGE

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

PACKAGING

Carton of 20 vacuum-packed sachets, 500g each (10 kg)

STORAGE

Shelf life of unopened vacuum pack at room temperature (20°C, 68°F) is up to 2 years. If kept refrigerated (4°C, 45°F), shelf life will exceed 2 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible.

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