



**RED STAR** 

The original wine yeast



# Pasteur Red

## **Saccharomyces cerevisiae**

TECHNICAL DATA SHEET  
OE\_L\_EN Pasteur Red  
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### **ORIGIN**

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- Selected by the University of Davis, California. This yeast strain is widely used in the United States.

### **FERMENTATIVE PROPERTIES**

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- This strain guarantees a **fast start of the fermentation process** while taking immediately the upper hand on the indigenous flora
- **Good alcohol resistance** (till 15% vol.)
- Present a **complete and regular fermentation kinetic** within a wide temperature range from 17°C to 30°C
- Low volatile acidity and acetaldehyde production under suitable nutritional conditions

### **ORGANOLEPTIC PROPERTIES**

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- Strain able to improve the softness and the roundness of full bodied wines thanks to the valorisation of the lightest tannins
- Varietal strain adapted to the **vinification of Bordeaux grapes**: development of "cut herbs" like aromas with Cabernet Sauvignon and "ripen fruits" like aromas with Merlot
- Adapted to **international market** requirements by **producing full bodied red wines poor in astringency**
- Production of complex aromas which combine with oak flavors to create a very original organoleptic profile, what can bring character to the lightest wines

### **SUGGESTIONS OF APPLICATIONS**

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- Recommended for the vinifications of **high quality red wines aged in oak barrels**
- Particularly adapted to the production of red wines from **Cabernet, Merlot and Shiraz grape families and to all full bodied wines**
- For long maceration processes with grapes rich in astringent tannins

**FERMENTIS**

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FICHE TECHNIQUE - REF. - 02/01

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## USES

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- 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 35/38°C (95/100°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, SO<sub>2</sub>), 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

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

## PACKAGING

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Carton of 20 vacuum-packed sachets, 500g each (10 kg)  
Carton of 1125 vacuum-packed sachets, 5g each (5.625 kg)

## STORAGE

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

  
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