

Dry Wine Yeast Profiles

Lalvin Bourgovin RC 212

Saccharomyces cerevisiae

Origin

The Bourgovin RC 212 strain was selected from fermentations produced in the Burgundy region by the Bureau interprofessionnel des vins de Bourgogne (BIVB). It was selected for its ability to ferment a traditional heavier-style Burgundian Pinot Noir.

Oenological properties and applications

The RC 212 is a low-foaming moderate-speed fermenter with an optimum fermentation temperature ranging from 20° to 30°C (68° to 86°F). A very low producer of hydrogen sulfide (H₂S) and sulfur dioxide (SO₂), the RC 212 shows good alcohol tolerance to 16%.

The RC 212 is recommended for red varieties where full extraction is desired. Lighter red varieties also benefit from the improved extraction while color stability is maintained throughout fermentation and aging. Aromas of ripe berry and fruit are emphasized while respecting pepper and spicy notes.

An excellent choice for both young & aged red wines.

Lalvin ICV D-47

Saccharomyces cerevisiae

Origin

This strain was isolated from grapes grown in the Côtes-du-Rhône region of France by Dr. Dominique Delteil, head of the Microbiology Department, Institut coopératif du vin (ICV), in Montpellier. ICV D-47 strain was selected from 450 isolates collected between 1986 and 1990.

Oenological properties and applications

The ICV D-47 is a low-foaming quick fermenter that settles well, forming a compact lees at the end of fermentation. This strain tolerates fermentation temperatures ranging from 15° to 20°C (59° to 68°F) and enhances mouthfeel due to complex carbohydrates. Malolactic fermentation proceeds well in wine made with ICV D-47.

Recommended for making wines from white varieties such as Chardonnay and rosé wines. An excellent choice for producing mead, however be sure to supplement with yeast nutrients, especially usable nitrogen.

An excellent choice for dry whites, blush wines and residual sugar wines.

Lalvin 71B-1122

Saccharomyces cerevisiae

Origin

Selected in Narbonne at the Institut national de recherche en agriculture (INRA) by J. Maugenet. The selection was designed to isolate yeasts that would produce a fruity yet fresh character in wine that would live long after fermentation.

Oenological properties and applications

The 71B strain is a rapid starter with a constant and complete fermentation between 15° and 30°C (59° and 86°F) that has the ability to metabolize high amounts (20% to 40%) of malic acid. In addition to producing rounder, smoother, more aromatic wines that tend to mature quickly, it does not extract a great deal of phenols from the must so the maturation time is further decreased.

The 71B is used primarily by professional winemakers for young wines such as vin nouveau and has been found to be very suitable for blush and residual sugar whites. For grapes in regions naturally high in acid, the partial metabolism of malic acid helps soften the wine. The 71B also has the ability to produce significant esters and higher alcohols, making it an excellent choice for fermenting concentrates.

An excellent choice for blush & residual sugar whites, nouveau & young red wines. Also a good choice for late harvest wines.

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Lalvin ICV K1V-1116

Saccharomyces cerevisiae

Origin

Selected by the Institut coopératif du vin in Montpellier among numerous killer strains isolated and studied by Pierre Barre at INRA, the K1V-1116 strain was the first competitive factor yeast to go into commercial production and has become one of the most widely used active dried wine yeasts in the world.

Oenological properties and applications

The K1V-1116 strain is a rapid starter with a constant and complete fermentation between 10° and 35°C (50° and 95°F), capable of surviving a number of difficult conditions, such as low nutrient musts and high levels of sulfur dioxide (SO₂) or sugar. Wines fermented with the K1V-1116 have very low volatile acidity, hydrogen sulfide (H₂S) and foam production.

The K1V-1116 strain tends to express the freshness of white grape varieties such as Sauvignon Blanc, Chenin Blanc and Seyval. The natural fresh fruit aromas are retained longer than with other standard yeast strains. Fruit wines and wines made from concentrates poor in nutrient balance benefit from the capacity of K1V-1116 to adapt to difficult fermentation conditions. Restarts stuck fermentations.

Highly recommended for dry whites, aged reds, and late harvest wines.

Lalvin EC-1118

Saccharomyces bayanus

Origin

The EC-1118 strain was isolated, studied and selected from Champagne fermentations. Due to its competitive factor and ability to ferment equally well over a wide temperature range, the EC-1118 is one of the most widely used yeasts in the world.

Oenological properties and applications

The fermentation characteristics of the EC-1118 — extremely low production of foam, volatile acid and hydrogen sulfide (H₂S) — make this strain an excellent choice. This strain ferments well over a very wide temperature range, from 10° to 30°C (50° to 86°F) and demonstrates high osmotic and alcohol tolerance. Good flocculation with compact lees and a relatively neutral flavor and aroma contribution are also properties of the EC-1118.

The EC-1118 strain is recommended for all types of wines, including sparkling, and late harvest wines and cider. It may also be used to restart stuck fermentations.

An excellent choice for champagnes and late harvest wines. Also a very good choice for dry whites.

Red Star Côte des Blancs

A strain of *Saccharomyces cerevisiae*, has been derived from a selection of the Geisenheim Institute in Germany. It is a relatively slow fermenter, identical to Geisenheim Epernay, but producing less foam. This yeast requires nutrient addition for most chardonnay fermentations. Côte des Blancs produces fine, fruity aromas and may be controlled by lowering temperature to finish with some residual sugar. It is recommended for reds, whites, sparkling cuvées and non-grape fruit wines (especially apple, it is reported). Ferments best between 17°C-30°C (64°-86°F). Sensitive below 13°C (55°F).

*Cote des Blancs is suitable only for the base cuvee for sparkling wine, and should not be used for secondary fermentation. Certified Kosher.

Red Star Premier Cuvee

A strain of *Saccharomyces bayanus* from a French wine yeast, is a special isolate of Red Star Yeast & Products. This yeast has good tolerance to ethanol and free sulfur dioxide, and ferments to dryness. Premier Cuvée is noted as a very low producer of foam, urea, and fusel oils. It is recommended for reds, whites and especially champagne. This yeast is reported to perform well restarting stuck fermentations. Winemakers have remarked that Premier Cuvée is the fastest, cleanest, and most neutral fermenter offered by Red Star®. Ferments best between 7°-35°C (45°-95°F). Certified Kosher.

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Red Star Pasteur Red

A strain of *Saccharomyces cerevisiae*, has been derived from the collection of the Institute Pasteur in Paris. It is a strong, even fermenter that produces full bodied reds. This yeast encourages the development of varietal fruit flavors, balanced by complex aromas, especially when using grapes of the Cabernet family. It may be necessary to cool the fermenting must to prevent unwanted temperature increase. This yeast is reported to give character to less robust red grapes, or those picked before optimum development.

Certified Kosher.

Red Star Pasteur Champagne

A strain of *Saccharomyces bayanus*, has been derived from a pure culture slant of the Institut Pasteur in Paris. This strain has been widely used in the U.S. since 1968. It is a strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. This strain is recommended for all white wines, some reds and for fruit juices. Although this yeast is somewhat flocculant, it is not commonly used for sparkling wine. Pasteur Champagne has been recommended, by several sources, for restarting stuck fermentations. Ferments best between 15°C-30°C, (59°F-86°F).

Certified Kosher.

Red Star Montrachet

A strain of *Saccharomyces cerevisiae*, has been derived from the collection of the University of California. This strain has been widely used in the U.S. since 1963. It is a strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. This strain is recommended for full bodied reds and whites. It is not recommended for grapes that have recently been dusted with sulfur, because of a tendency to produce hydrogen sulfide in the presence of higher concentrations of sulfur compounds. Montrachet is noted for low volatile acidity, good flavor complexity, and intense color.

Certified Kosher.