

PRIMA

FRUITY AND FRESH RED WINES

Active dry yeast for wine making. *Saccharomyces cerevisiae* strain.

PRIMA was selected for its qualities making it particularly suited for the production of fruity wines, so-called “trendy wines”.

ORIGIN

Strain selected in the vineyards of the Côtes du Rhône.

WINE-MAKING CHARACTERISTICS

- Sugar/alcohol yield: 17 g/l
- Regular and fast fermentation
- Cryophile strain, Temperature of fermentation: from 10 to 30 °C
- Total exhaustion of sugars
- **Ethanol resistant: 16% alc. /vol**
- Moderate requirements in nitrogen
- Low production of volatile acidity (less than 0.30 g/l)
- Medium production of glycerol: 6,5 g/l
- **Degrades 25% of L - Malique**
- Excellent capacity of autolysis
- High production of esters

PRIMA is strongly recommended for the development of aromatic and fruity red wines. Winemaking at low temperature and/or cold prefermentative macerations will allow to express its maximum potential.

Prima respects grape primary aromas and develops pleasant secondary aromas, non invading, able to perfectly integrate with the smells of the utilized cultivars.

When tasting the wine, sensorial descriptors are reminiscent of wood fruits and small red fruits: currant, sour black cherry, raspberry and strawberry.

TO USE

Rehydrate yeasts in water at a temperature of 35 °C approx. (1 kg of yeasts for 10 litres of water).

Suspend 15 minutes then stir up gently from time to time for 15 minutes.

- The rehydration phase should not stand for more than 45 minutes.
- The difference in temperature between the yeast rehydration solution and the must should not exceed 10 °C at the moment of addition.
- The container used must be clean.

DOSAGE

From 200 to 300 ppm

STORAGE

Keep in a dry and cool place.

PACKING

500 g Aluminium bag, box of 10 kg.

CONFORMS TO THE INTERNATIONAL OENOLOGICAL CODEX