

Pure Fermentation SIHA® Rubino Cru

Red Wine Yeast, *Saccharomyces Cerevisiae*

SIHA Rubino Cru yeast is newly selected hybrid pure yeast offering special flavor formation for red wines. The selection of SIHA Rubino Cru yeast is based on the following criteria: fruitiness, color stability, and fermentation reliability. This red wine yeast is particularly suitable for Pinot Noir, Cabernet Sauvignon, Pinot Meunier and for rosé wine production.

The specific advantages of SIHA Rubino Cru yeast:

- Reliable, secure fermentation at fermentation temperatures between 64 and 68 °F (18 – 25 °C)
- Aromatic red wines with mocha and slightly bitter chocolate flavors
- Low yeast nutrient demand
- Rehydration without foaming

Application

Musts and mashes should be inoculated with SIHA Rubino Cru yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult
Red grape must	1.2 – 1.7 (15 – 20)	1.7 – 2.5 (20 – 30)
Red grape mash	1.7 – 2 (20 – 25)	2 – 2.5 (25 – 30)

These quantities are guide values and should be adjusted to the individual conditions (health of the grapes, yeast nutrients etc.).

The fermentation range is between 54 – 86 °F (17 – 30 °C). The optimum fermentation temperature is between 64 – 68 °F (18 – 25 °C).

SIHA Rubino Cru yeast should be stirred into 10 times the quantity of a must/water mixture at 95 – 99 °F (35 – 37 °C), stirred again after 2 – 3 hours and then added to the must. Please note that the pure yeast SIHA Rubino Cru yeast forms only a slight head of foam or none at all.

The addition of inactive yeast nutrients during rehydrogenation promotes the formation of active yeast cells and improves the fermentation performance of the yeast.

Product Characteristics

SIHA Rubino Cru yeast is a selected yeast strain produced using a hybridization technique. It is characterized by strong flavor formation in red wines with a hint of mocha and slightly bitter chocolate flavors.

The yeast strain is characterized by low formation of fermentation by-products such as SO₂ and acetaldehyde. SIHA Rubino Cru yeast suppresses undesired wild yeasts through fast start of fermentation and yeast cell multiplication. SIHA Rubino Cru yeast is a pure yeast with killer factor.

The yeast can tolerate SO₂ quantities up to 1.83 gr/100 fl oz (40 mg/l).

SIHA Rubino Cru yeast can produce up to 15.5% alcohol by volume. The practical alcohol yield is approximately 47% of the sugar content. For each lb (kg) of sugar fermented, approx. 247 kJ (546 kJ)/ 59 kcal (130 kcal) of heat is released.

Safety

No safety specifications are required for SIHA Rubino Cru yeast, as this product is used directly for food production. Storing, handling, and transporting this product do not create health or environmental hazards.

Storage

SIHA Rubino Cru yeast is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

SIHA Rubino Cru yeast can be stored at a temperature of 39 – 50 °F (4 – 10 °C) for a period of three years as long as the packaging is intact. The product can also be stored at 68 °F (20 °C) for short periods.

Opened packages should be used up immediately.



Delivery Information

SIHA Rubino Cru yeast is sold under article no. 93.087 and is available in the following package sizes:

- 1.1.lb (500 g) aluminum sandwich foil block pack
- 20 x 1.1.lb (500 g) aluminum sandwich foil block pack in carton

Certified Quality

SIHA Rubino Cru yeast is monitored regularly during the production process to ensure consistently high quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

SIHA Rubino Cru yeast meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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