

## Pure Fermentation SIHA® Active Yeast 10 (Red Roman)

### *Saccharomyces Cerevisiae*

SIHA Active Yeast 10 (Red Roman) is a dry pure culture yeast which has particular advantages for the fermentation of red wine mash and red wine must. Along with color retention, advantages include rapid fermentation activation, reliable ongoing fermentation even in unfavorable conditions, a high alcohol tolerance and low SO<sub>2</sub> production. In addition, SIHA Active Yeast 10 (Red Roman) increases the yield of sense-affecting polysaccharides. This yeast strain is excellently suited to southern wine varieties. Recommended for the following vine types: Cabernet Sauvignon, Lemberger, Syrah, Zinfandel, Dornfelder, Saint Laurent.

The specific advantages of SIHA Active Yeast 10 (Red Roman):

- Especially suited for fermentation of red wine mash and red wine must
- High alcohol tolerance of up to 16% alcohol by vol.
- Rapid fermentation activation and good ongoing fermentation in temperatures between 59 and 82 °F (15 – 28 °C)
- Strain with killer properties; is therefore able to counteract wild yeasts
- Increased yield of sense-affecting polysaccharides
- Biological acid decomposition is recommended

#### Application

The must or mash in each fermentation barrel should be inoculated at an early stage with SIHA Active Yeast 10 (Red Roman). Longer standing times encourage the proliferation of wild yeasts and undesirable bacteria.

The quantities in the table are guidance values. They should be adjusted to individual conditions depending upon the health of the picked ingredients, temperature, barrel size etc.

The optimum fermentation temperature is between 59 and 82 °F (15 – 28 °C) the starting and fermentation temperature should be at least 50 °F (10 °C). SIHA Active Yeast 10 (Red Roman) should be added to heated must/mash only once it has been recooled to 68 °F (20 °C).

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
Red wine mashes	1.2 – 2 (15 – 25)	2 – 2.5 (25 – 30)
Red wine musts	0.8 – 1.6 (10 – 20)	1.6 – 2.5 (20 – 30)

Allow SIHA Active Yeast 10 (Red Roman) to soak in 1.3 gal (5 l) lukewarm water for 10 minutes. Then reactivate in the must/water mixture in a ratio of 1:1 for 20 minutes.

SIHA Active Yeast 10 (Red Roman) can also be added directly to the must without presoaking. The fermentation starting time is only increased by a few hours as a result. The required quantities should be increased by approx. 20%. For red wine mash the yeast should always be presoaked and added a portion at a time during mashing.

The addition of 0.005 lb SIHA Vitamin B<sub>1</sub> yeast nutrient fermentation aid per 1,000 gal (600 mg per 1,000 l) creates even better reproduction, fermentation and metabolic conditions. To complete fermentation of red wines that have stopped fermentation we recommend the addition of another 1.25 lb/1,000 gal (15 g/hl) SIHA Fermentation Salt yeast nutrient fermentation aid (diammonium phosphate).

#### Product Characteristics

Better color yield is achieved from mash fermentation with SIHA Active Yeast 10 (Red Roman). Via selective work over several years, it is possible to drastically reduce the color adsorption of the yeast during fermentation. This extremely positive property of the yeast – color retention in red wines – can be continually improved and made more reliable through further selection. Wines fermented with SIHA Active Yeast 10 (Red Roman) are distinguished by a pleasant fruitiness and mouth feel. Other aims in its development were high fermentation activity and vigor.

SIHA Active Yeast 10 (Red Roman) is characterized by good fermentation progress with a high final fermentation level. Wild yeasts and undesired bacteria are suppressed. There are no undesirable yeast by-products such as SO<sub>2</sub>, H<sub>2</sub>S, acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acids, or esters produced when using SIHA Active Yeast 10 (Red Roman). SIHA Active Yeast 10 (Red Roman) can produce up to 1% alcohol by volume. The practical alcohol yield is approx. 47% of fermenting sugar.

## Safety

There are no safety requirements for SIHA Active Yeast 10 (Red Roman) because this product is used directly in food and drinks manufacturing. Storage, handling and transport present no hazards either to persons or to the environment.

## Storage

SIHA Active Yeast 10 (Red Roman) is vacuum packed under inert gas into airtight aluminum laminated foil packages. Packaging integrity is easy to check.

SIHA Active Yeast 10 (Red Roman) can be stored in undamaged packaging at temperatures of between 39 and 50 °F (4 – 10 °C) for four years. Storage temperatures may reach 68 °F (20 °C) for short periods.

Opened packages should be used immediately.

## Delivery Information

SIHA Active Yeast 10 (Red Roman) is sold under article no. 93.170 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 Active Yeast 10 (Red Roman) is continuously inspected throughout the manufacturing process to ensure consistently high product quality levels. These inspections cover technical function criteria as well as food and drinks safety legislation. Strict monitoring also takes place both before and during final packaging.

SIHA Active Yeast 10 (Red Roman) complies with the International Codex purity criteria for wine treatment products and with the German wine directives.

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