

IOC PRIMROUGE R 9001

DRY ACTIVE YEAST

For primeur red wines

↓ OENOLOGICAL APPLICATIONS

The **IOC PRIMROUGE-R9001** strain is particularly recommended for making red wines for sale young or as primeur wines.

This strain helps achieve wines that are round and aromatic, typically with red fruit (strawberries, raspberries) and confectionary notes. The resulting wines are typified by a better colour, a sharper nose, lots of fruit and suppleness in the mouth.

It is primarily suited to making round and flattering wines, based on Gamay, Merlot or even Syrah grapes, and is perfectly suited to wine-making using the liquid phase of red musts.

↓ OENOLOGICAL CHARACTERISTICS

- Species: *Saccharomyces cerevisiae*.
- Killer factor: susceptible.
- Alcohol resistance: moderate (14% vol)
- Nitrogen requirement: high. Opt for complex nutrients in order to prevent sulphurous odours.
- Ensures even fermentations between 14°C and 24°C.
- Latency phase: short. Inoculation at the time of vatting is highly recommended for best performance, as is rehydration in association with ACTIPROTECT +.
- Rate of fermentation: moderate.
- Glycerol production: high.
- Production of volatile acidity: low.
- Production of SO₂: very low.
- Froth formation: very low.
- Compatibility with lactic bacteria when simultaneously or sequentially inoculated: excellent / excellent.

↓ MICROBIOLOGY QUALITIES

- Viable yeasts: > 10,000,000,000 cells/g.
- Microbiological purity: less than 10 non-culture yeasts per million cells.

↓ RECOMMENDED QUANTITIES & INSTRUCTIONS FOR USE

- 10 to 20 g/100L of must.

Rehydrate in ten times its own weight of water at 37°C. Direct rehydration in the must is not recommended. It is essential to rehydrate the yeast in a clean container.

Stir gently and then leave to rest for 20 minutes.

Where necessary, acclimatise the yeast culture to the temperature of the must by incorporating the latter progressively. The difference in temperature between the must being inoculated and the rehydration environment must never be greater than 10°C.

The total rehydration period must never exceed 45 minutes.

Where conditions are difficult, rehydrate in association with ACTIPROTECT +.

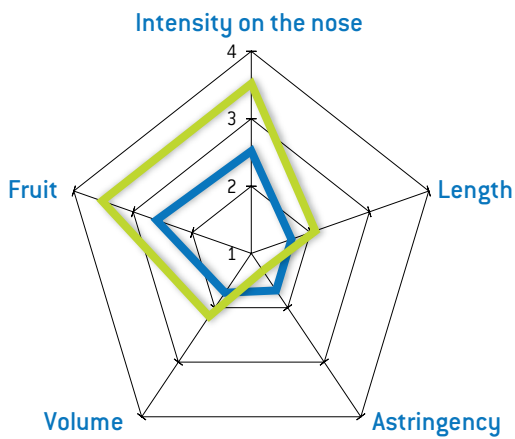
↓ PACKAGING AND STORAGE

- Vacuum-packed aluminium/polythene laminate bags of 500g.
- Store in a cool dry place. Once opened, the product must be used quickly.

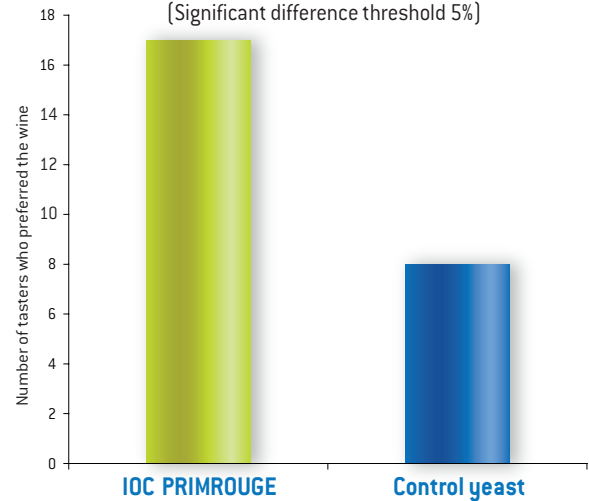
↘ **IOC PRIMROUGE - R9001: Sensorial qualities**

- **Tasting:**
More intensity
More fruit
- **Best notes on the nose and in the mouth:**
Nose: pear drops, blackcurrant, red fruits
Mouth: fruit, suppleness, balance
- **Accentuates the secondary aromas of red wines.**

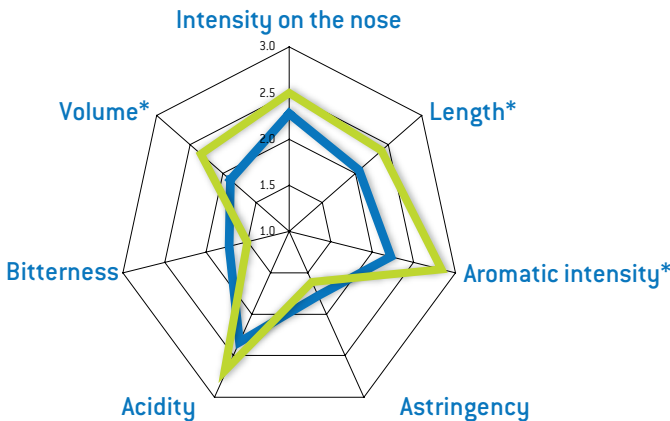
Average wine-tasting scores: significant differences found (5% threshold)
Panel of 25 professional tasters



Preference testing
Panel of 25 professional tasters
(Significant difference threshold 5%)



Average wine-tasting scores
Panel of 12 professional tasters
*: Significant difference threshold 5%



Preference testing
Panel of 12 professional tasters
(Significant difference threshold 5%)

