

YEAST STRAINS FOR RED WINE



○ Yeast Strain Type
 ● Recommended
 M Mouthfeel
 Evc Enhanced Varietal Character
 E Esters
 Mod Moderate
 Pos Positive
 Ntrl Neutral
 Snstv Sensitive
 Avg Average

	<u>43</u>	<u>43 RESTART</u>	<u>71B</u>	<u>1895C</u>	<u>3001</u>	<u>ALCHEMY III</u>	<u>ALCHEMY IV</u>	<u>ASSMANSHAUSEN (AMH)</u>	<u>BDX</u>	<u>BM 4X4</u>	<u>BRG</u>	<u>BRL97</u>	<u>CLOS</u>	<u>CSM</u>	<u>CVRP</u>	<u>EXOTICS MOSAIC</u>	<u>EXOTICS NOVELLO</u>	<u>FERMIVIN CHAMPION</u>	<u>FERMIVIN MT48</u>
Pg#	22	22	23	23	23	24	24	25	25	26	26	26	27	27	28	30	30	30	30
<i>S. cerevisiae cerevisiae</i>			○	○	○			○	○		○	○	○	○	○				○
<i>S. cerevisiae bayanus</i>	○	○																○	
Yeast hybrid																○	○		
Yeast blend						○	○			○									
Alcohol Tolerance ¹	17%	17%	14%	15%	15%	15.5%	15.5%	15%	16%	16%	15%	16%	17%	15%	16%	15.5%	15.5%	18%	15%
YAN Requirements ²	Low	Low	Low	Low	Med	Med	Med	Med	Med	High	High	Med	Med	Med	Med	Med	Med	Med	Low
Temp. Range (°F) ³	55-95	55-95	59-85	60-89	54-90	61-82	61-82	68-86	64-86	64-82	64-88	62-85	57-90	59-90	64-86	64-83	62-82	59-86	68-86
Fermentation Speed	Fast	Fast	Mod	Mod	Mod	Fast	Fast	Slow	Mod	Mod	Fast	Mod	Fast	Mod	Mod	Mod	Mod	Mod	Mod
Competitive Factor	Pos	Pos	Snstv	Ntrl	Pos	Pos	Pos	Snstv	Snstv	Pos	Ntrl	Pos	Pos	Pos	Pos	Pos	Pos	Ntrl	Ntrl
MLF Compatibility	Very Good	Very Good	Very Good	Avg	Very Good	Good	Good	Very Good	Avg	Below Avg	Avg	Avg	Very Good	Good	Very Good	Very Good	Good	Good	Very Good
Sensory Effect	NTRL	NTRL	E	Evc	Evc	Evc	E, M	Evc	Evc, M	Evc, M	Evc, M	Evc	Evc, M	Evc	Evc, M	Evc, M	Evc, M, E	NTRL	Evc, M
Cocoa/Caramel																●			
Floral						●				●						●			●
Freshness				●							●								
Fruit-Black													●	●	●		●		●
Fruit-Red	●		●		●	●	●	●		●		●	●	●	●	●	●		●
Fruit-Jammy									●	●		●	●		●				
Savory					●			●		●									
Spicy								●	●	●	●			●			●		●
Mouthfeel Impact (Roundness And/Or Structured)					●	●	●		●	●	●		●		●	●	●		●
Minimizes Herbaceousness							●		●					●	●		●		
No-Low H ₂ S, SO ₂ Production Strains																			
Cabernet Sauvignon						●			●	●			●	●	●				
Merlot									●										
Pinot noir			●		●		●	●			●	●							
Light-Bodied Reds			●		●		●	●			●	●		●		●			●
Medium-Bodied Reds				●		●	●	●	●	●		●		●			●		●
Full-Bodied Reds	●					●			●	●			●		●				
Suitable For Restarting A Stuck Fermentation		●																●	

1. The alcohol tolerance row indicates performance possibilities in good circumstances and conditions. Alcohol tolerance may vary as circumstances and conditions vary.

2. YAN requirements refer to how much nitrogen one strain requires relative to the other strains on this chart.

* Compatible under normal conditions, below average if high SO₂ used at crush.



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	ICV D21	ICV D80	ICV D254	ICV GRE	ICV OKAY	IONYSWF	MT	NT 116	NT 202	PERSY	RC212	RHÔNE 2226	RPI5	RUBY	SYRAH	TZ3	TANGO	VRB	W15
Pg#	31	31	32	32	32	34	35	35	35	36	37	37	38	38	39	40	40	41	41
<i>S. cerevisiae cerevisiae</i>	○	○	○	○		○	○				○	○	○		○		○	○	○
<i>S. cerevisiae bayanus</i>																○			
Yeast hybrid					○			○	○	○									
Yeast blend																			
Alcohol Tolerance ¹	16%	16%	16%	15%	16%	16%	15%	16%	16%	16%	16%	18%	17%	16%	16%	16%	15.5%	17%	16%
YAN Requirements ²	Med	High	Med	Med	Low	Very High	Med	Med	Med	Low	Med	High	Med	Low	Med	Low	Med	Med	High
Temp. Range (°F) ³	61-86	59-82	54-82	59-82	54-86	77-82	59-90	76-83	64-82	59-82	60-86	59-82	68-86	61-82	59-90	65-90	59-82	59-82	50-81
Fermentation Speed	Mod	Mod	Mod	Mod	Mod	Mod	Mod	Fast	Fast	Mod	Mod	Fast	Mod	Fast	Mod	Mod	Mod	Mod	Mod
Competitive Factor	Pos	Pos	Ntrl	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Ntrl	Pos	Pos	Pos	Pos	Pos	Ntrl	Ntrl	Pos
MLF Compatibility	Good	Good	Very Good	Very Good	Very Good	Good	Avg	Good	Very Good	Very Good	Good	Below Avg	Good	Good	Avg	Below Avg	Good	Very Good	Very Good
Sensory Effect	Evc, M	Evc, M	Evc, M	Evc, M	E	M	Evc, M	Evc, M	Evc, E	Evc, M	Evc	Evc, M	Evc	Evc	Evc	E, M	Evc	Evc, M	Evc, M
Cocoa/Caramel							●												
Floral	●			●			●								●		●		
Freshness	●			●		●				●			●	●		●			
Fruit-Black			●					●	●	●		●		●		●	●		
Fruit-Red				●	●		●	●	●	●	●		●	●	●	●	●	●	●
Fruit-Jammy	●	●	●									●	●					●	
Savory									●						●				
Spicy		●	●				●			●	●	●		●	●		●		
Mouthfeel Impact (Roundness And/Or Structured)	●	●	●	●		●	●	●		●		●				●		●	●
Minimizes Herbaceousness			●	●															
No-Low H ₂ S, SO ₂ Production Strains					●					●									
Cabernet Sauvignon	●	●	●			●			●				●	●					
Merlot							●			●				●		●	●		
Pinot noir											●			●					●
Light-Bodied Reds				●						●	●			●					●
Medium-Bodied Reds	●	●	●	●	●	●	●	●		●	●	●	●	●	●	●	●		
Full-Bodied Reds	●	●	●		●	●	●	●	●	●		●	●	●	●	●		●	
Suitable For Restarting A Stuck Fermentation																			

1. The temperature row indicates general performance possibilities. It is not a substitute for sound winemaking. Yeast may be stressed or die if temperatures are sustained at extremes of their tolerance. Keep in mind that a yeast's ability to ferment within the given range also depends on alcohol and other antagonistic conditions.

Important Notes

This chart is only useful as a quick reference guide. For more information on selected yeast strains, please refer to the yeast section of this Handbook.