

PRODUCT ☆

A pure Active Dry Wine Yeast selected for its aromatic characters

TYPE

Saccharomyces cerevisiae

ORIGIN

INRA Narbonne, France

maurivin™



PRIMEUR

product information

CONTRIBUTION TO WINE

Primeur is noted for its ability to produce fruity aromatics and its capacity to consume malic acid. Primeur's aromatic profile is often described as 'tropical fruit' and 'fruit salad'. Malolactic fermentation by lactic acid bacteria proceeds well following alcoholic fermentation with this yeast.

RATE OF FERMENTATION

Primeur has a broad optimum temperature range of 15-30°C (60-85°F). When fermenting within this temperature range Primeur has a relatively short lag phase and is a moderate to rapid fermenter.

NITROGEN REQUIREMENT

Primeur is considered a moderate consumer of nitrogen. When fermenting highly clarified juice (low solids) of high alcohol potential a nitrogen supplement (100mg DAP/L) or Mauriform fermentation aid is recommended to ensure a healthy fermentation.

MALIC ACID CONSUMPTION

Primeur has the capacity to consume up to 20-30% malic acid during primary fermentation. Trials undertaken by Professor Aline Lonvaud of the Bordeaux Wine Institute (Université Victor Segalen Bordeaux) confirmed this strain has the capacity to consume up to 32% malic acid in red must during fermentation.

APPLICATIONS

Primeur is ideal for Rosé and white wine making, in particular, for 'young, fruity' varietal blends made for early consumption. It is also successful in producing nouveau red wine styles. Primeur's capacity to consume malic acid also makes this yeast popular for cool climate wine making, where high acidity can be common. Due to the reduction in acid levels wines made with this strain are less bitey, displaying a more balanced palate.

ALCOHOL TOLERANCE

Primeur has good alcohol tolerance of up to 14% (v/v)



VOLATILE ACIDITY

Generally less than 0.3 g/l



FOAMING

A low to moderate foaming strain



KILLER ACTIVITY

Primeur is a killer sensitive strain

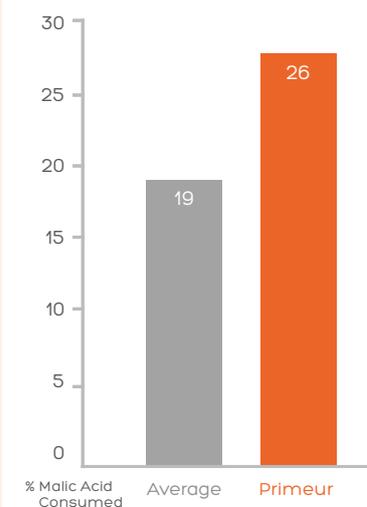


FLOCCULATION

Primeur displays excellent sedimentation properties



MALIC ACID CONSUMPTION



Results obtained from research conducted by Professor A. Lonvaud, Bordeaux Wine Institute, France