

## Pure Fermentation SIHA® Active Yeast 7 (Riesling Yeast)

### *Saccharomyces Cerevisiae*, Strain D 576

**SIHA Active Yeast 7 (Riesling Yeast) is a pure, highly active dry concentrate of natural wine yeast which has been isolated from German Riesling must in long years of selection.**

The specific advantages of SIHA Active Yeast 7 (Riesling Yeast):

- Carefully selected over many years in order to obtain the typical Riesling character
- Capability to produce very varied wines because the typical bouquet of the sort and location is accentuated
- Negligible frothing
- Rapid fermentation start
- Little formation of unwanted fermentation side products (SO<sub>2</sub>, acetaldehyde, volatile acid, H<sub>2</sub>S, ester)

#### Application

The musts in each single fermentation drum should be treated with SIHA Active Yeast 7 (Riesling Yeast) in good time. Longer periods of standing favor the uncontrolled reproduction of wild yeasts and unwanted bacteria.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
White wine	1.2 – 1.6 (15 – 20)	1.6 – 2.4 (20 – 30)

These quantities are guidelines and should be adjusted to suit the individual conditions (health of the harvested grapes, temperature, presence of fungicide residues, container size etc.)

The optimum fermentation temperature is 59 – 72 °F (15 – 22 °C). A starting and fermentation temperature of at least 50 °F (10 °C) is necessary.

SIHA Active Yeast 7 (Riesling Yeast) is best stirred into 10 times the amount of a fifty-fifty must-water mixture at 68 – 86 °F (20 – 30 °C), left for about 10 minutes, then stirred thoroughly again and added to the must. SIHA Active Yeast 7 (Riesling Yeast) can also be added directly to the must without suspension. The period until fermentation begins is only extended by a few hours as a result. However, to ensure reliable fermentation, the yeast quantity should be increased by about 20%.

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 fermentation and metabolic conditions. To complete the fermentation of stopped wines, the addition of 1.3 lb/1,000 gal (15 g/hl) SIHA Fermentation Salt yeast nutrient fermentation aid (diammonium phosphate) is recommended. For best results, it is advantageous to let the yeast become accustomed to the fermentation conditions.

This is done by adding the yeast quantity required for the whole amount of wine to about 10% of the material for fermentation until about half of the sugar present has been used up. Then this mixture is added to the remaining 90% of the wine to be fermented.

#### Product Characteristics

SIHA Active Yeast 7 (Riesling Yeast) produces particularly fruity and typical Riesling wines. The character of the wine is clearly distinguishable in a clear bouquet depending on the vine sort and vineyard location. SIHA Active Yeast 7 (Riesling Yeast) produces no unwanted fermentation side products such as SO<sub>2</sub>, H<sub>2</sub>S acetaldehyde, pyruvic acid (pyruvate), α-ketoglutaric acid, volatile acid, and esters.

The yeast can produce up to 16% 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.

SIHA Active Yeast 7 (Riesling Yeast) forms extremely small quantities of glucane and urethane during fermentation.

## Safety

No technical safety data are required for SIHA Active Yeast 7 (Riesling Yeast) as this product goes directly into the production of foodstuffs.

There is no danger for humans and the environment during storage, handling and transportation.

## Storage

SIHA Active Yeast 7 (Riesling Yeast) is packed in gastight aluminum sandwich foil using inert gas. The package is vacuum-sealed and can be easily checked for intactness.

The yeast can be stored in an undamaged package at 39 – 50 °F (4 – 10 °C) for 4 years. Temperatures up to 68 °F (20 °C) are briefly possible if the package is undamaged.

## Delivery Information

SIHA Active Yeast 7 (Riesling Yeast) is sold under article no. 93.070 and is available in the following package sizes:

0.28 lb (125 g) aluminum sandwich foil package  
25 x 0.28 lb (125 g) package in cardboard box

1.1 lb (500 g) aluminum sandwich foil,  
block package

20 x 1.1 lb (500 g) block packages in cardboard box

## Certified Quality

SIHA Active Yeast 7 (Riesling Yeast) is monitored constantly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.

SIHA Active Yeast 7 (Riesling Yeast) complies with the purity criteria of the International Codex for wine treatment products and with the specifications of the German Wine Code.

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