INRA Narbonne,

ORIGIN 🔇

A pure Active Dry Wine Yeast selected for its aromatic characters

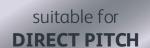
Saccharomyces cerevisiae

France



# **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 Mauriferm™ 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 sucessful 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

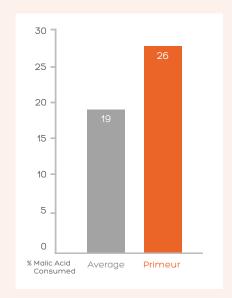


#### **FLOCCULATION**

Primeur displays excellent sedimentation properties



### MALIC ACID CONSUMPTION



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



