



PBYR-1

PRODUCT INFORMATION AND SPECIFICATIONS:

Description.

A well-balanced red fermenter with mouth feel and aroma. Highly recommended for production of quality red wines especially Cabernet, Merlot or Zinfandel. Provides a balance of grape varietal expression and solid mid-palate finish. Enhanced flavor and aroma. Works well as a base that blends well with progressively styled lots. Minimum color loss.

Specifications:

- For Cabernets, Merlot, Zinfandel, and Syrah.
- Temp. Range: 18-30 °C
- Medium speed fermenter
- Alcohol tolerance: 16%
- Medium nitrogen requirements
- Eliminates H₂S in fermentation
- Sensitive competitive factor
- Gluten free, no wheat binders
- Non-GMO & lactose free
- Kosher (OU & KSA)
- Organic (USDA & EU)

Species: *Saccharomyces cerevisiae*

Viability/Living cells: > 0.5 - 3 x 10¹⁰ cells/gram

Package sizes: 500g and 10kg vacuum packed foil sachets.

Storage conditions: Store cool and dry at 39 - 45°F (4 - 7 °C). **Do not freeze!**

Inoculation Rate: 1.0-1.5kg (2.2-3.3lbs)/1000 gallons (25 to 40g/hl)

Note: inoculation range is based on the juice sugar content and condition of grapes.

Inoculation guidelines:

- Pour 1 volume of yeast into ~5 volumes of a 3:1 clean, chlorine-free water to juice mixture at 95 - 104°F (35 - 40°C)
- Gently tap yeast into water-juice mix and allow 15 minutes for hydration
- Add 1 volume of juice to the yeast-water-juice slurry and allow to sit for 15 minutes
- Add 1 additional volume of juice to yeast-water-juice slurry and allow to sit for 15 minutes
- Pitch and gently fold into must or juice. The temperature difference between the warm yeast starter and the cool juice should not exceed 15°F (8 °C).
- Directly adding active dry yeast to the juice tank is not advisable

Quality Guarantee:

Phytterra Yeast guarantees the quality of its products sold in their original packaging, used in conformity with the expiration date and the storage conditions noted above.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

For More Information: Please visit us at www.phytterra.com or call 707-258-8333

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