

**Pure Fermentation**  
**SIHAFERM™ Finesse Red**



**Red Wine Yeast, *Saccharomyces Cerevisiae***

**SIHAFERM Finesse Red yeast from Eaton's Begerow Product Line is a newly selected pure yeast of the new generation. The selection is based on the color stability and color protection especially at high fermentation temperature. SIHAFERM Finesse Red yeast is recommended for the fermentation of Pinot Noir.**

SIHAFERM Finesse Red yeast is best stirred into 10 times the amount of a fifty-fifty must-water mixture at 95 – 98.6 °F (35 – 37 °C), stirred again after 2 – 3 hours and then added to the must. Please note that the pure yeast SIHAFERM Finesse Red forms only a slight head of foam or none at all.

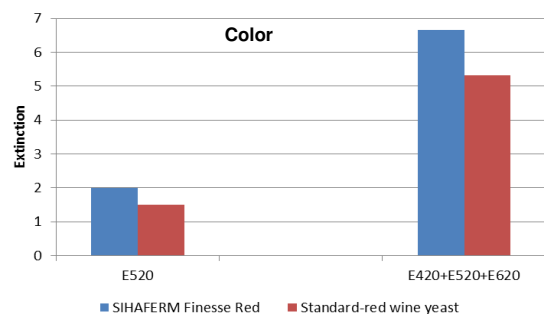
The specific advantages of SIHAFERM Finesse Red yeast:

- Pinot Noir Yeast
- High color stabilization ability and color protection especially at fermentation temperature 77 – 86 °F (25 – 30 °C)
- Excellent color extraction up to 25%
- Increase of polymerization of color compounds due to the better extraction of colorless phenols
- Low foaming ability at fermentation temperature ~ 64 °F (18 °C)

**Product Characteristics**

SIHAFERM Finesse Red yeast is a selected yeast strain produced using classical selection technique. It has low β-glucosidase activity and is also POF(-), which means there is no production of negative, volatile phenols.

These selection criteria support the optimal protection and stabilization of color.



Remark: Pinot Noir, Fermentation 14 days mash fermentation, start fermentation temperature: 68 °F (20 °C), two fermentation days at 95 °F (35 °C)

**Application**

In general, musts and mashes should be inoculated with SIHAFERM Finesse Red yeast as early as possible. Longer maceration times promote uncontrolled propagation of wild yeast and undesired bacteria.

SIHAFERM Finesse Red yeast has a strong fermentation activity. It is a yeast strain without killer toxin production.

The yeast can tolerate SO<sub>2</sub> quantities up to 18 gr/100 fl oz (40 mg/l).

SIHAFERM Finesse Red yeast can produce up to 15.5% 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.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal fermentation conditions	difficult fermentation conditions
Classical mash fermentation	18 – 30	15 – 30
Fermentation of cooled mash	20 – 30	20 – 25

These quantities are guide values and should be adjusted to the individual conditions (health of the grapes, yeast nutrients etc.).

The fermentation range is between 59 and 86 °F (15 – 30 °C). The optimum fermentation temperature is between 64 and 82 °F (18 – 28 °C).

## Safety

No safety specifications are required for SIHAFERM Finesse Red yeast, as this product is used directly for food production. Storing, handling, and transporting this product do not create health or environmental hazards.

## Storage

SIHAFERM Finesse Red yeast is packed airtight in an aluminum sandwich film in an inert gas atmosphere. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

SIHAFERM Finesse Red yeast can be stored in undamaged packaging at 39.2 – 50 °F (4 – 10 °C) for up to three years. The product can also be stored at 68 °F (20 °C) for short periods.

Use up any remaining product quickly once the packaging is opened.

## Delivery Information

SIHAFERM Finesse Red yeast is sold under article no. 93.091 and is available in the following package sizes:

1.1. lb (500 g) laminated aluminum foil  
block pack

20 x 1.1. lb (500 g) laminated aluminum foil  
block pack in carton

HS Customs Tariff: 2102 10 90

## Certified Quality

SIHAFERM Finesse Red yeast is monitored regularly during the production process to ensure consistently high quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls also take place immediately before and during final packaging.

SIHAFERM Finesse Red meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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Not all products in Eaton's Begerow Product Line are available in all regions. Please contact your local Eaton office to determine availability.

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