

S. CEREVISIAE CHARACTERISTICS

	Grape variety	Yeast	Alcohol tolerance (%v/v)	Nitrogen requirements	Optimal fermentation temperature	Fermentation kinetics
RED WINES	Syrah, Merlot, Pinot noir...	EDEN	15.5	High	20 - 30°C 68 - 86°F	Regular
	Merlot, Cabernet Sauvignon, Cabernet Franc, Pinot Noir...	F15	16	Medium	20 - 32°C 68 - 90°F	Rapid
	Grenache, Carignan, Sangiovese, Mourvèdre, Syrah, Merlot...	F83	16.5	Medium	20 - 30°C 68 - 86°F	Regular
	Cabernet Sauvignon, Petit Verdot, Malbec...	FX10	16	Low	20 - 35°C 68 - 95°F	Regular
	Pinot Noir, Merlot, Gamay...	RB2	15	Low	20 - 32°C 68 - 90°F	Regular
	Aromatic wines, "primeur style"	RB4	15	Low	20 - 30°C 68 - 86°F	Rapid
	Syrah, Grenache, Tempranillo...	RX60	16.5	High	20 - 30°C 68 - 86°F	Regular
	Highlight terroir	XPURE	16	Medium	15 - 30°C 59 - 86°F	Regular
	Balanced wines	KLIMA	16	High	14 - 30°C 57 - 86°F	Regular
	Aromatic intensity All grape varieties	XAROM	15	High	14 - 30°C 57 - 86°F	Regular
WHITE & ROSÉ WINES	Organic certified yeast	011 BIO	16	Low	14 - 26°C 57 - 79°F	Rapid
	Pinot Gris, Riesling, Pinot Blanc, Melon de Bourgogne, Sylvaner, Müller Thurgau...	XORIGIN	15.5	Low	14 - 22°C 57 - 72°F	Rapid
	Chardonnay	CX9	16	Low	14 - 22°C 57 - 72°F	Regular
	Chenin, Vermentino, Gewürztraminer, Sauvignon Blanc, Riesling, Pinot Gris, Viognier...	DELTA	14.5	High	14 - 22°C 57 - 72°F	Regular
	Secondary fermentation (sparkling wines)	SPARK	17	Low	10 - 32°C 50 - 90°F	Rapid
	Sweet wines	ST	15	High	14 - 20°C 57 - 68°F	Regular
	Sémillon, Chardonnay, Riesling, Gewürztraminer, Chenin, Muscat...	VL1	14.5	High	16 - 20°C 61 - 68°F	Regular
	Sémillon, Chardonnay, Viognier...	VL2	15.5	Medium	14 - 20°C 57 - 68°F	Regular
	Sauvignon Blanc, Colombard...	VL3	14.5	High	15 - 21°C 59 - 70°F	Regular
	Sauvignon Blanc, Colombard, Rolle, Manseng, Riesling...	X5	16	High	13 - 20°C 55 - 68°F	Rapid
	Chenin, Chardonnay, Ugni Blanc, Colombard...	X16	16.5	Medium	12 - 18°C 54 - 64°F	Rapid

* Yeast alcohol tolerance depends on nutrition, temperature, etc... It is recommended to use **SUPERSTART® ROUGE** (for red wines) or **SUPERSTART® BLANC & ROSÉ** and a higher yeast dose rate for wines with high alcohol potential.