

## Lalvin Wine Yeast Chart

Wine Yeast	White	Rose	Red	Sparkling	Restart	Grave Variety Pairing	Wine Styles	Alcohol Tolerance	Aroma	Temp Range
71B	X	X	X			Cabernet Franc, Gewürztraminer, Grenache, Pinot Gris, Riesling, Viognier, Zinfandel and Gamay	Red, rosé and white young, fresh and fruity wine with smooth tannin structure as well as fruit ciders	14%	Tropical fruit and banana flavor	15-30 °C (59-86 °F)
Bourgovin RC212			X			Pinot Noir, Grenache, Cabernet Franc	For delicate and elegant red wines (supports color and structure)	16%	Ripe cherry, bright fruity and spicy characteristics	18-30°C (64-86°F)
EC1118	X	X	X			Used in a wide range of reds and whites. Brings fresh floral aromas to neutral varieties or high-yield grapes	Useful for a wide range of applications, including wine and fruit cider fermentations. Used extensively in the world for the production of both white and red wines.	18%	Neutral	10-30°C (50-86°F)
D47	X	X	X			Chardonnay, Gewürztraminer, Riesling, Roussanne, Sauvignon Blanc, and Viognier	Complex white and Rosé wines with citrus and floral notes. Useful for a wide range of applications, including mead and fruit cider fermentations	15%	Tropical fruit and banana flavor	15-30°C (59-86°F)
K1-V1116	X	X	X	X		Aromatic red, white, late harvest and sparkling wines	Brings fresh floral aromas to neutral varieties or high-yield grapes. Can be used in a wide range of reds and white wines.	18%	Flowery ester (isoamyl acetate, hexyl acetate, phenyl ethyl acetate).	10-35°C (50-95°F)
QA23	X				X	Sauvignon Blanc, Chenin Blanc, Colombard, Gewürztraminer, Muscadelle, Pinot Gris, Riesling, Semillon, Viognier and Roussanne	Varietal aromatic white wines. Useful for a wide range of applications, including mead and fruit cider fermentations	16%	Fresh passion fruit / pineapple	14-28°C (57-82°F)

## Red Star Wine Yeast

Wine Yeast	White	Rose	Red	Sparkling	Restart	Yeast Description	Wine Styles	Alcohol Tolerance	Temp Range
Premier Blanc	X	X	X	X	X	All-purpose and vigorous, a moderately foaming and sulfite-tolerant strain useful in producing white and red wines. Very high alcohol tolerance. Good for treating stuck fermentations.	Recommended for all white wines, some reds and for fruit juices. Works well for extreme conditions fermentations and high brix musts. Very nice option for Muscat and Viognier.	18%	10-30°C (50-86°F)
Premier Cuvee	X	X	X	X	X	One of the fastest, cleanest, and most neutral of all Red Star yeasts. Resistant to difficult winemaking conditions.	Elegant wines (Cab Sauv, Chardonnay, etc) and traditional sparkling wines	16%	10-30°C (50-86°F)
Côte des Blanc	X	X				Fruity white wines: Sauvignon Blanc, Muscat, Riesling, Gewurztraminer, Chardonnay, etc	One of the most traditional aromatic strains for white wines. An excellent choice for fruity or sweet wines	14%	14-30 °C (57-86 °F) Sensitive below 53°F, can be used to control residual sugar
Premier Rouge			X			Produces full bodied reds. Encourages varietal fruity flavors balanced by complex aromas especially with cabernets. Also gives character to less robust grapes or lighter reds. A good choice for wines aged in barrels.	Cab Sauv, Merlot, Cab Franc, Zinfandel. Full bodied red wines where complex aromas are desired.	15%	17-30°C (62-86°F)
Premier Classique	X	X	X			Respects varietal character and is adapted to full-bodied reds such as Bordeaux varieties. Excellent for oak barrel fermentation.	Neat and clean ferment to value premium fruits, barrel fermentation, Bordeaux varietals, whites and roses.	15%	14-30 °C (57-86 °F)