

CVRP™

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Produces rich red wines with round mouthfeel and smooth tannins

Alcohol Tolerance: 16%

Temp. Range: 18-30°C (64-86°F)

Nitrogen Needs: MEDIUM

Lag Phase: Very Short

Fermentation Rate: Moderate

Frequently used in Cabernet Sauvignon, Cabernet Franc, Merlot, Petite Sirah, Tempranillo, Zinfandel, full-bodied reds

CVRP™ is ideal for full-bodied reds where varietal definition, smooth mouthfeel, and sweet tannin expression are desired

- Overproduces polysaccharides resulting in round, full wines with decreased astringency and bitterness, stable color, and ripe fruit flavors
- Fermentation starts quickly but proceeds at a normal rate
- *Saccharomyces cerevisiae cerevisiae*
- Selected in Rioja, Spain by the Centro Superior de Investigaciones (CSIC)

RECOMMENDED DOSAGE: 25 g/hL (2 lbs/1000gal)

USAGE:

Rehydrate yeast with a yeast rehydration nutrient like GO-FERM STEROL FLASH™ or GO-FERM PROTECT EVOLUTION™. Follow rehydration instructions according to the selected GO-FERM® product.

If not using a rehydration nutrient, add yeast to a water volume that is 10x the weight of the yeast at 40°C (104°F). This lower temperature is important so you do not harm the yeast. **Rehydration directly in must may result in yeast underperformance and therefore is not advised.**

STORAGE:

Dated expiration. Store in a cool dry place. Once opened, keep tightly sealed and dry.