Technical Information

SIHA

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Pure fermentation
LALVIN RC 212
(saccharomyces cerevisiae)

LALVIN RC 212 is a specially selected dry active yeast, which is particularly beneficial for the fermentation of red wine must and red wine mash. The special advantages are color extraction and rapid main fermentation. LALVIN RC 212 is particularly suitable for velvety, round red wines (Pinot Noir, Pinot Meunier).

The specific advantages of LALVIN RC 212:

- High temperature tolerance
- Average nutrient requirements
- Quickly displaces wild yeasts and bacteria
- Rapid start of fermentation and main fermentation
- Moderate formation of undesirable fermentation by-products

Application

As a basic rule, musts should be inoculated with LALVIN RC 212 as early as possible. Longer maceration time favour uncontrolled multiplication of wild yeasts and undesirable bacteria. Fermentation problems are reliably prevented with the following dosage:

Application	Quantity (g/hl)	
	normal fermentation conditions	difficult
Red wine mash	15 – 25	30 – 40
Red wine must	15 – 20	30 – 35

The quantities stated are guide values. They should be adapted to the individual requirements depending on the health of the grapes, the temperature, and the batch size etc. For large batches, adequate cooling must be ensured.

LALVIN RC 212 is best stirred into a 10:1 must/water mixture at 35 – 40 °C, stirred again after approximately 20 minutes and added to the must.

The optimum fermentation temperature is between 20 – 28 °C, the minimum starting temperature is 18 °C. LALVIN RC 212 should only be added to heated must or mash after recooling or rather cooling to 20 °C.

Addition of 600 mg SIHA Vitamin B1 (2 tablets) to 1000 l of wine creates even better multiplication, fermentation and metabolism conditions. For promoting fermentation, we recommend adding an additional dose of 15 – 20 g/hl of SIHA Fermentation Salt.

Under these conditions it is beneficial to accustom the yeast to the fermentation conditions. This is best achieved by adding the quantity of yeast required for the total quantity of wine to approximately 10 % of the total product to be fermented and fermenting until approximately half the sugar present is used up. This mixture is then added to the remaining 90 % of the wine for final fermentation. Yeasts adapted in this way usually start fermenting more quickly and have a lower tendency to die off than if they are added directly to the total quantity.

Product characteristics

Selection over several years enabled us to develop the LALVIN RC 212 yeast, which is highly suitable for producing round, velvety-soft Burgundy wine. This very positive yeast quality is continuously reinforced and secured through further selection. Wines fermented with LALVIN RC 212 fermented are characterized by their fruitiness. Cherry and blackberry flavors inherent in the grape variety are reinforced.

LALVIN RC 212 shows an advantageous fermentation curve with high final degree of fermentation. Wild yeasts and undesirable bacteria are suppressed. LALVIN RC 212 generates no undesirable fermentation by-products such as SO_2, H_2S, acetaldehyde, pyruvate, α-ketoglutaric acid, volatile acid or ester.

LALVIN RC 212 can produce up to 16 percent alcohol by volume. The practical alcohol yield is approximately 47 % of the sugar to be fermented. For each kg of sugar fermented, approx. 546 kJ (130 kcal) of heat is released.

Safety

No safety information has to be provided for LALVIN RC 212, since the product is used directly for food production. There are no known risks to humans or the environment during storage, handling and transport of the product.

Additional Notes: generally not harmful to water according to the German VwVwS regulations of 1999 (Administrative Regulation on the Classification of Substances Hazardous to Waters into Water Hazard Classes).

Storage

LALVIN RC 212 is packed in air-tight multi-layer aluminum film in an inert gas atmosphere. The integrity of the vacuum pack is easy to monitor.

In undamaged packaging, LALVIN RC 212 can be stored for three years at 4 – 10 °C. Short-term storage at 20 °C is acceptable. Once a package has been opened, it should be used up as soon as possible.

Delivery Information

LALVIN RC 212 has the article number 93.325 and is supplied in the following packaging units:

500 g	block pack with laminated aluminum film
20 x 500 g	block pack with laminated aluminum film (carton)

HS customs tariff: 2102 10 90

Certified Quality

During the production process, LALVIN RC 212 is continuously monitored to ensure consistently high quality.

These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before as well as during final packaging.

LALVIN RC 212 conforms to the purity regulations of the International OIV Code for wine treatment products and to the regulations of the German Wine Ordinance. Please pay attention to the national laws.

Reg. No. 000480 QM

All information is given to the best of our knowledge. However, the validity of the information cannot be guaranteed for every application, working practice and operating condition. Misuse of the product will result in all warranties being voided.

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Subject to change in the interest of technical progress.

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