

Begerow® Product Line

# SIHA® Yeast Navigator

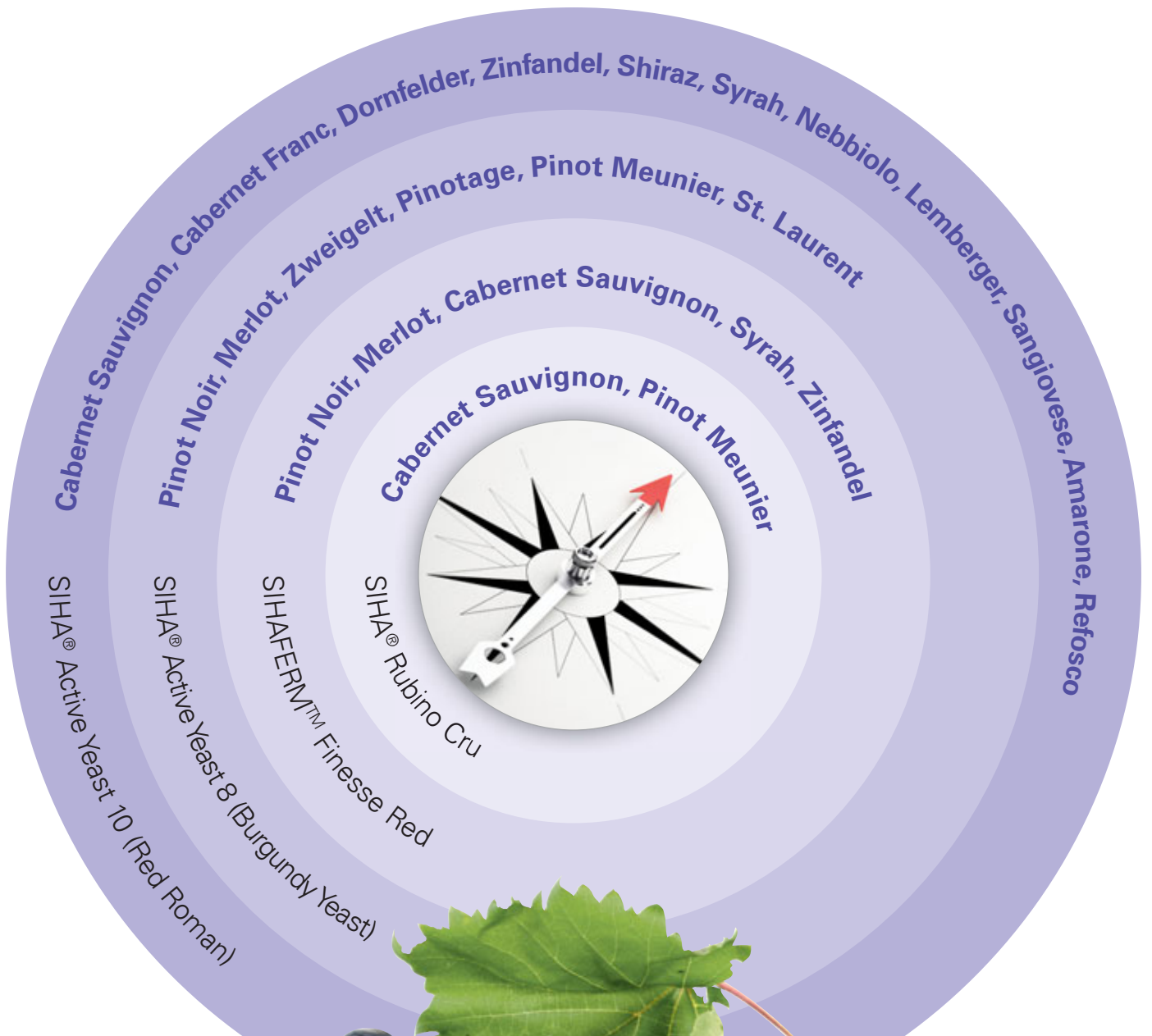


**EATON**

*Powering Business Worldwide*



Red wine grape varieties:

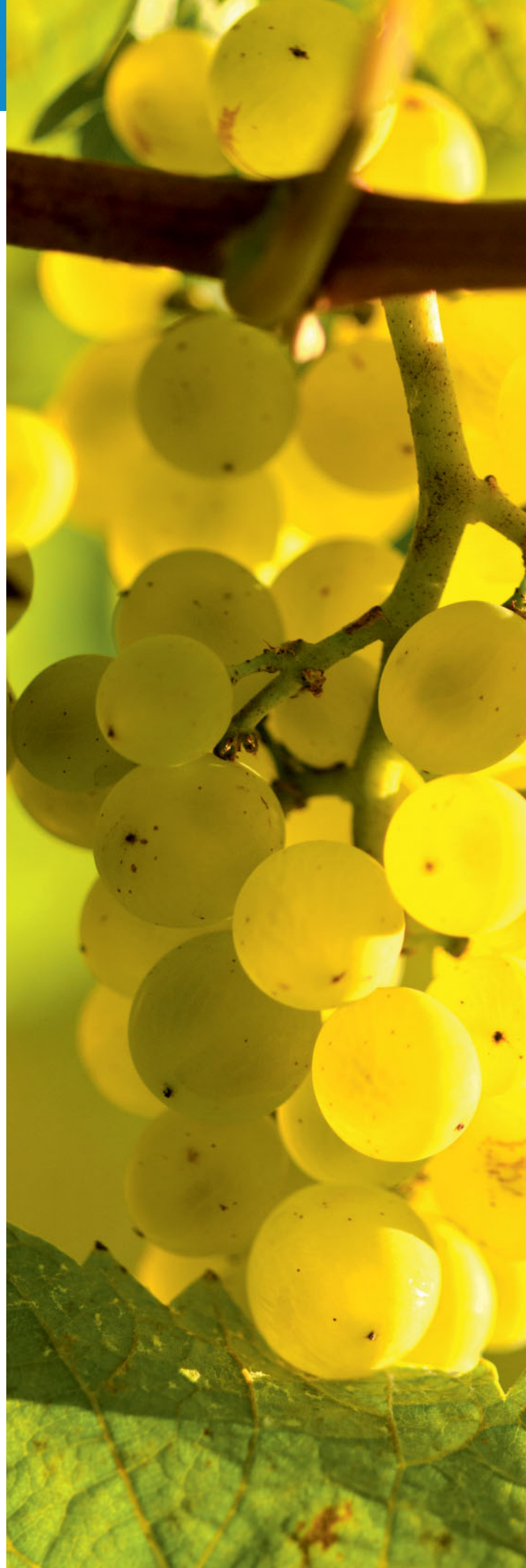


# Overview White Wine Yeasts

White Wine Yeasts					
Name	Selection	Particularly suitable for	Dosage	Character/ Characteristics	Fermentation
<b>SIHA Active Yeast 3</b> <i>Saccharomyces Cerevisiae</i>	Wine region Nahe, Germany	Silvaner, Müller-Thurgau, Pinot Blanc, Pinot Gris, Portugieser, Grüner Veltliner	15 – 20 g/hl, 40 g/hl under unfavorable conditions	For fruity white and red wines, prime character in red wines	Prefers musts with balanced nutrient content, FAN: ≥ 200 mg/l, fermentation temperature: 15 – 22 °C
<b>SIHA Active Yeast 7 (Riesling Yeast)</b> <i>Saccharomyces Cerevisiae</i>	Wine region Palatinate, Germany	Riesling, Müller-Thurgau, Muscat varieties, Gewürztraminer, Sauvignon Blanc, Semillion Blanc	15 – 20 g/hl, 30 g/hl under unfavorable conditions	Increased β-glucosidase activity, promotes citrus, tropical fruit, and pineapple aromas	High final degree of fermentation, fermentation temperature: 15 – 20 °C
<b>SIHA VARIOFERM</b> <i>Saccharomyces Cerevisiae</i>	Wine regions Rheingau, Rheinhessen, Nahe, Germany	Riesling, Chardonnay, Pinot Blanc, Pinot Gris, Ribolla, Tocai	15 – 20 g/hl, max. 30 g/hl under unfavorable conditions	3 <i>Saccharomyces Cerevisiae</i> strains, peach and passion fruit aromas, complexity and aroma variety, used for long Bâtonnage	Rather slow fermentation, prefers high quality musts, Important: NTU: > 70, prefers musts with balanced nutrient content, FAN: ≥ 220 mg/l fermentation temperature: 15 – 18 °C
<b>SIHA CRYAROME</b> <i>Saccharomyces Cerevisiae</i>	Wine region Sauterne, France	Sauvignon Blanc, Riesling, Müller-Thurgau, Silvaner, Muscatel, Welschriesling, new genetically diverse varieties	15 – 20 g/hl, 20 – 25 g/hl at ≤ 15 °C	„The Sauvignon Blanc yeast“, high β-lyase activity, increased formation of fatty acid esters, excellent cold fermentation characteristics	Preferred temperature 15 °C, minimum 13 °C, FAN: ≥ 150 mg/l, fermentation temperature: 13 – 18 °C
<b>SIHA WhiteArome</b> <i>Saccharomyces Cerevisiae</i>	Wine region Mosel, Germany	Riesling, Pinot Blanc, Pinot Gris, Gutedel, Muscat varieties, Traminer, Malvasia	15 – 20 g/hl, 25 – 30 g/hl under unfavorable conditions	For harmonic white wines with good, grape variety-specific fruit aromas	Fermentation temperature: 18 – 20 °C
<b>SIHAFERM PureNature</b>	<div style="display: flex; justify-content: space-around;"> <div style="border: 1px solid black; padding: 2px; font-size: 8px;"> <b>SIHAFERM Pure</b> <i>Saccharomyces Cerevisiae</i> </div> <div style="border: 1px solid black; padding: 2px; font-size: 8px;"> <b>SIHAFERM Nature</b> <i>Torulaspota Delbrueckii</i> </div> </div> <p><i>Saccharomyces Cerevisiae</i>: Wine region Württemberg, Germany</p> <p><i>Torulaspota Delbrueckii</i>: Wine region Rheingau, Germany</p>	Riesling, Pinot Gris, Pinot Blanc, Silvaner, Chardonnay	Start of fermentation: 20 g/hl SIHAFERM Nature, after 15 °C decrease add 20 g/hl SIHAFERM Pure	Imitation of spontaneous fermentation, SIHAFERM Nature: low volatile acidity, low alcohol yield, synthesis of fruity ester, SIHAFERM Pure: high final degree of fermentation, neutral aroma	Medium-speed fermentation with SIHAFERM Nature, speedy fermentation with SIHAFERM Pure, fermentation temperature: 15 – 20 °C, must-free SO <sub>2</sub> : < 10 mg/l
<b>SIHAFERM Frio</b> <i>Saccharomyces Cerevisiae</i>	Wine region Rheinhessen, Germany	Chardonnay, Silvaner, Riesling, domestic grape varieties	20 – 25 g/hl, 30 g/hl under unfavorable conditions	Good cold fermentation characteristics, Killer “neutral”	Fast start of fermentation, alcohol tolerance up to 15 vol.-%, fermentation temperature: 12 – 23 °C
<b>SIHAFERM Element</b> <i>Saccharomyces Cerevisiae</i>	Wine region Palatinate, Germany	Riesling, Pinot Gris, Pinot Blanc, Chardonnay	20 – 25 g/hl, 30 g/hl under unfavorable conditions	Promotes grape variety-specific aroma, β-glucosidase activity, aroma: Flint, citrus	Moderate fermentation, alcohol tolerance up to 14.5 vol.-%, fermentation temperature: 17 – 22 °C

+++ strongly positive, ++ very positive, + positive, o neutral, – negative, -- very negative, --- strongly negative

SIHA SpeedFerm™ for rehydration	SIHA Fermentation Salt (g/hl) max. 100 g/hl	SIHA PROFERM™ Plus (g/hl) max. 40 g/hl	Influence on MLF
++	15 – 20	20 – 40	++
+	20 – 30		---
++	20	40	++
++	15 – 25	10	0
+	20 – 30		+
+		20	0
++	50	20	0
+	30	20	+



## Overview Sparkling Wine and Red Wine Yeasts

### Sparkling Wine Yeasts

Name	Selection	Particularly suitable for	Dosage	Character/Characteristics	Fermentation
<b>SIHA Active Yeast 4</b> <i>Saccharomyces</i> <i>Bayanus</i>	Wine region Champagne, France	Riesling, Pinot Blanc, Chardonnay, Pinot Noir	20 – 30 g/hl, 40 g/hl under unfavorable conditions	Apple and nut aromas, emphasizes fruity Champagne types, fine mousseux, very pressu- re tolerant	Very strong fermenta- tion, high temperature tolerance, generates little acetaldehyde, fermentation tempera- ture: 10 – 18 °C

### Red Wine Yeasts

Name	Selection	Particularly suitable for	Dosage	Character/Characteristics	Fermentation
<b>SIHA Active Yeast 8</b> <b>(Burgundy Yeast)</b> <i>Saccharomyces</i> <i>Cerevisiae</i>	Wine region Baden, Germany	Pinot Noir, Merlot, Pinotage, Pinot Meunier, St. Laurent, Zweigelt	15 – 20 g/hl, 30 g/hl under unfavora- ble conditions	Increased glycerin formation, dark fruit aro- mas such as blackberry, red currant, cherry, classic "Pinot type," low β-glucosidase activity, Killer „positive,” increa- sed tannin extraction	Uniform, fast fer- mentation, tolerates nutrient-poor musts, alcohol tolerance up to 16 vol.-%, FAN: < 120 mg/l, fermentation tempera- ture: 20 – 28 °C
<b>SIHA Active Yeast 10</b> <b>(Red Roman)</b> <i>Saccharomyces</i> <i>Cerevisiae</i>	Wine region Piedmont, Italy	Dornfelder, Lemberger, Cabernet Sauvignon, Merlot, Cabernet Franc, Sangiovese, Syrah, Shiraz, Zinfan- del, Refosco, Amarone, Nebbiolo	15 – 20 g/hl, max. 30 g/hl under unfavorable conditions	Spicy aromas, dark chocolate, autolysis capabilities, excellent for barrique vinification	Fast fermentation, temperature tolerance up to 32 °C, alcohol tolerance up to 16 vol.-%, fermentati- on temperature: 15 – 28 °C
<b>SIHA Rubino Cru</b> <i>Saccharomyces</i> <i>Cerevisiae</i>	Hybrid yeast	Cabernet Sauvignon, Pinot Meunier, rosé wine production	15 – 20 g/hl, max. 30 g/hl under unfavorable conditions	Mocha and dark choco- late aromas, color sta- bility, Killer "positive"	Moderate fermentati- on, secure fermenta- tion, alcohol tolerance up to 15.5 vol.-%, fermentation tempera- ture: 18 – 25 °C
<b>SIHAFERM</b> <b>Finesse Red</b> <i>Saccharomyces</i> <i>Cerevisiae</i>	Wine region Württemberg, Germany	Pinot Noir, Cabernet Sauvignon, Merlot, Syrah, Zinfandel	15 – 20 g/hl	High stabilization of color by colorless polyphenols, spicy red wines	High fermentation activity, alcohol tolerance up to 15.5 vol.-%, fermentation tempera- ture up to 30 °C

+++ strongly positive, ++ very positive, + positive, o neutral, – negative, -- very negative, --- strongly negative

SIHA SpeedFerm for rehydration	SIHA Fermentation Salt (g/hl) max. 100 g/hl	SIHA PROFERM Plus (g/hl) max. 40 g/hl	Influence on MLF
+	5 – 10		---

SIHA SpeedFerm for rehydration	SIHA Fermentation Salt (g/hl) max. 100 g/hl	SIHA PROFERM Plus (g/hl) max. 40 g/hl	Influence on MLF
+	10		++
++	10	20	+++
+		10	++
+		15 – 20	

MLF = Malolactic fermentation, FAN = Free assimilable nitrogen, NTU = Turbidity unit





Powering Business Worldwide

**North America**

44 Apple Street  
Tinton Falls, NJ 07724  
Toll Free: 800 656-3344  
(North America only)  
Tel: +1 732 212-4700

**Europe/Africa/Middle East**

Auf der Heide 2  
53947 Nettersheim, Germany  
Tel: +49 2486 809-0

**Intermorn** Product Line  
Friedensstraße 41  
68804 Altlußheim, Germany  
Tel: +49 6205 2094-0

**Begerow** Product Line  
An den Nahewiesen 24  
55450 Langenlonsheim, Germany  
Tel: +49 6704 204-0

**China**

No. 3, Lane 280,  
Linhong Road  
Changning District, 200335  
Shanghai, P.R. China  
Tel: +86 21 5200-0099

**Singapore**

4 Loyang Lane #04-01/02  
Singapore 508914  
Tel: +65 6825-1668

**Brazil**

Av. Julia Gaioli, 474 – Bonsucesso  
07251-500 – Guarulhos, Brazil  
Tel: +55 11 2465-8822

**For more information, please  
email us at [filtration@eaton.com](mailto:filtration@eaton.com)  
or visit [www.eaton.com/filtration](http://www.eaton.com/filtration)**

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