



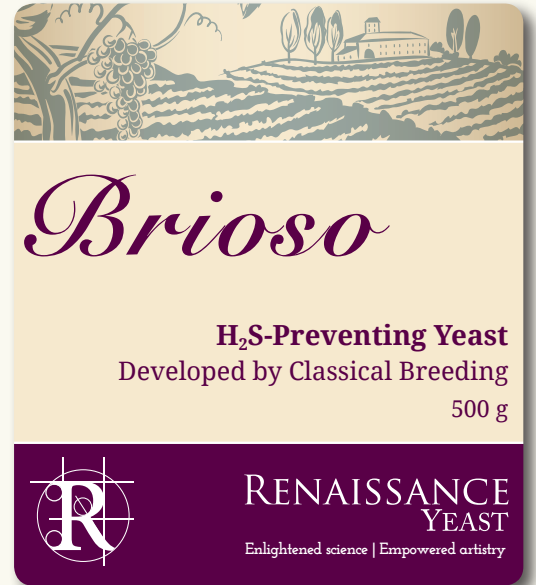
RENAISSANCE YEAST

Brioso | Hydrogen Sulfide Preventing Wine Yeast



Brioso (*Saccharomyces cerevisiae*), Renaissance Yeast's latest H₂S-preventing strain, delivers an impressive advance for Pinot Noir winemakers. Specializing in enhancing fruity flavors and aromas, Brioso (*bree-oh-so*) is ideally suited to producing high-quality, complex and spicy red wines—especially Pinot Noir.

Like all of Renaissance Yeast's H₂S-preventing yeast strains, Brioso is a classically developed, non-GMO wine yeast strain that has been naturally selected for its inability to produce H₂S during fermentation—thereby greatly reducing the risk of H₂S contaminating your wine. Simultaneously, Brioso helps enhance a wine's complexity, and compose beautiful aromatic notes. Together, these attributes make Brioso an excellent addition to the winemaker's palette of tools for composing their next masterpiece.












Delicate, fruity, complex



RECOMMENDED VARIETALS

- Pinot Noir
- Zinfandel
- Grenache
- Gamay Noir

 INOCULATION RATE	 FERMENTATION TEMPO	 TEMPERATURE RANGE	 ALCOHOL TOLERANCE
0.2-0.35 g/L	moderate	15-30 °C (59-86 °F)	16%
 COMPETITIVE FACTOR	 NITROGEN REQUIREMENTS	 FOAM PRODUCTION	 GLUTEN FREE
neutral	average	low	

For more information, contact:

2389 Health Sciences Mall
Vancouver BC Canada
V6T 1Z3

+1 604-822-6499
info@renaissanceyeast.com
www.renaissanceyeast.com

