

Reds

BRAVO (BV-33)

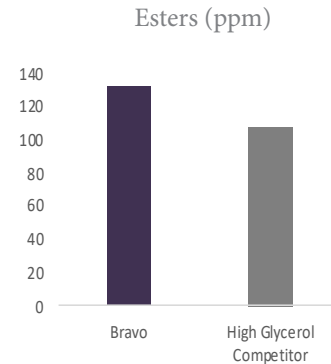
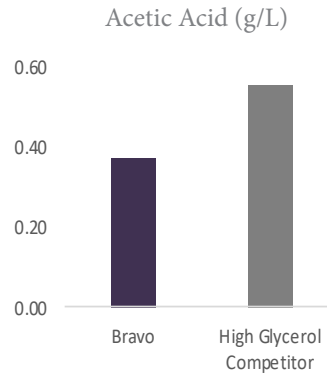
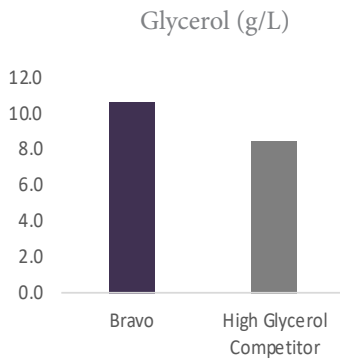
A full body
red wine strain

- High glycerol producing strain
- Prevents the formation of H₂S
- High alcohol tolerance and robust fermentation characteristics
- Produces high levels of esters
- Sensory profile is characterized by red fruit (strawberries, cherries) and rich dark fruit (plum and prunes)
- Lower VA when compared to other leading high glycerol strains
- MLF compatible
- Suitable for a wide range of temperatures

Bravo is recommended for enhancing smoothness and mouthfeel. It adds aromatic complexity for long ageing wines where post fermentative extraction is important. For youthful red wines, where fruit preservation is key, glycerol will play an important palate-balancing role. The strain is recommended for Nebbiolo, Bordeaux style Cabernet Sauvignon, Malbec, Carmenere, cool climate Syrah and Petit Verdot.

Recommended Varietals:

- Nebbiolo
- Cabernet Sauvignon
- Malbec
- Carmenere
- Syrah
- Petit Verdot



Fermentation of Cabernet Sauvignon | YAN 320.6 | 25 BRIX | 21°C

Bravo produces a high amount of glycerol and esters while also producing low volatile acidity when compared to a high glycerol competitor.

TECHNICAL CHARACTERISTICS

Kinetics	Moderate to Fast
Optimal Temperature	16 °C to 30 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	17% vol
Nitrogen Requirements	Moderate
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.8 g/L
Glycerol	9.0-11.0 g/L
Volatile Acidity	Low
SO ₂ Production	Very Low
H ₂ S Production***	Non-Detectable
Foam Production	Moderate

YAN Levels:	
Low	150-225
Moderate	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.

*** below threshold of detection in conditions tested