

# Reds



Yeast for bold, fruity red wines with intense lively color and structure

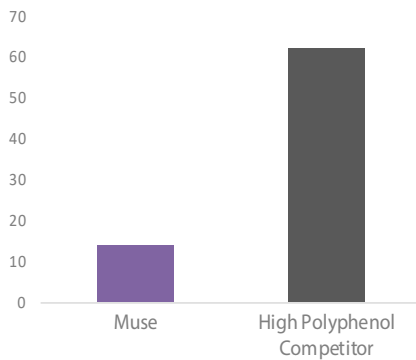
- Moderate fermentation speed for optimum color extraction
- Prevents the formation of H<sub>2</sub>S
- Promotes polyphenolic extraction
- Maintains the natural acidity of the juice
- MLF Promoting (Low TSO<sub>2</sub> & Malic Acid Preservation)

Muse pairs perfectly with full bodied international style Merlot as its aromatic profile is based on concentrated black fruit (blackberry, plum). This yeast is ideal for grapes such as Tempranillo, as Muse will add intensity to its aromatic profile.

#### Recommended Varietals:

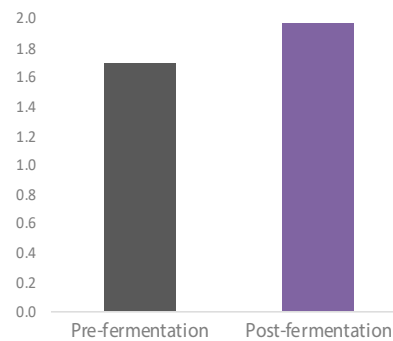
- Merlot
- Tempranillo
- Petit Syrah
- Shiraz

Production of TSO<sub>2</sub> (ppm) During Fermentation



Very low TSO<sub>2</sub> production of Muse with H<sub>2</sub>S prevention compared to Commercial strain in Merlot Juice Fermentations (Yan 300 mg/L, Brix 25, 20 Celsius).

Malic acid (g/L) Preservation During Fermentation



Muse preserves the natural acidity of musts. Merlot Juice Fermentations (Yan 300 mg/L, Brix 25, 20 Celsius).

## TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	18 °C to 25 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	16% vol
Nitrogen Requirements	Moderate - High
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.6 g/L
Glycerol	7.0-9.0 g/L
Volatile Acidity	Moderate
SO <sub>2</sub> Production	Very Low
H <sub>2</sub> 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