



RENAISSANCE

WINE YEAST

A top-down view of a white ceramic bowl filled with a fine, golden-brown granular substance, likely yeast. Below the bowl, a clear glass filled with a vibrant red wine is visible, showing reflections and a slight swirl. A dark purple horizontal band is superimposed over the middle of the image, containing the text 'PRODUCT CATALOGUE | VINTAGE 2022' in white, uppercase letters.

PRODUCT CATALOGUE | VINTAGE 2022

Enlightened Science. Empowered Artistry.

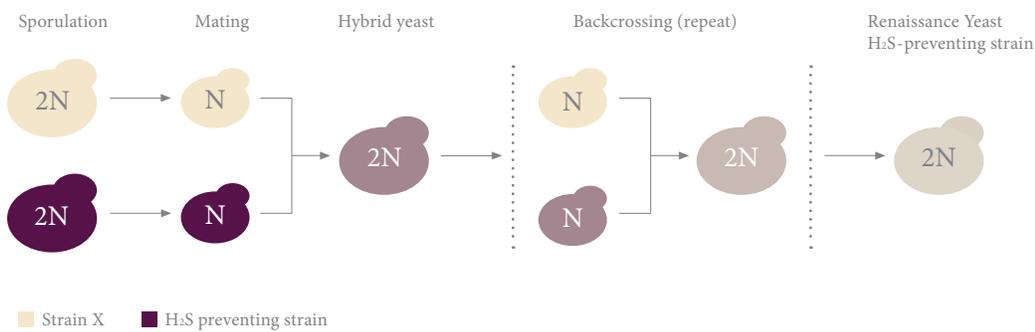


H₂S PREVENTION

Even in trace amounts that can't be easily detected by wine consumers, H₂S can still impair the true flavors of your wine

Created by Selective Breeding

Renaissance yeast uses the science of selective breeding to create wine strains with superior attributes and technical performance. Our unique, non-GMO process enables us to isolate yeast strains with all-around performance in winemaking and outstanding flavors and aromas to truly make wines exceptional.



Innovative H₂S Prevention

H₂S is responsible for the distinctive smell of rotten eggs and is usually formed naturally by yeast during wine fermentations. Even in trace amounts, which may be difficult to detect by wine consumers, the presence of H₂S prevents the expression of the wine's full flavor, aroma and personality.

The trait to prevent H₂S during fermentation was discovered in a natural yeast from a vineyard in Emilia-Romagna, Italy, and it is this natural isolate that is used as a base for the selective breeding of Renaissance wine yeast strains.

NOTE: Hydrogen Sulfide can still be produced in the wine by other means. In order to completely prevent H₂S in your wine, it is necessary to carefully avoid the introduction of sulfide-containing chemical sprays prior to harvest, as well as co-inoculation by other yeast strains.



SELECTIVE BREEDING

- Enhance sensory attributes
- Improved technical characteristics
- H₂S-preventing trait

Innovative Traits by Selective Breeding

Renaissance Yeast knows that, in addition to controlling H₂S, a wine yeast has to be an all-around dependable performer with exceptional secondary qualities. With this in mind, we continually build upon the core H₂S-preventing platform to develop yeast with outstanding attributes that include:

BRAVO: High Glycerol Producing Yeast

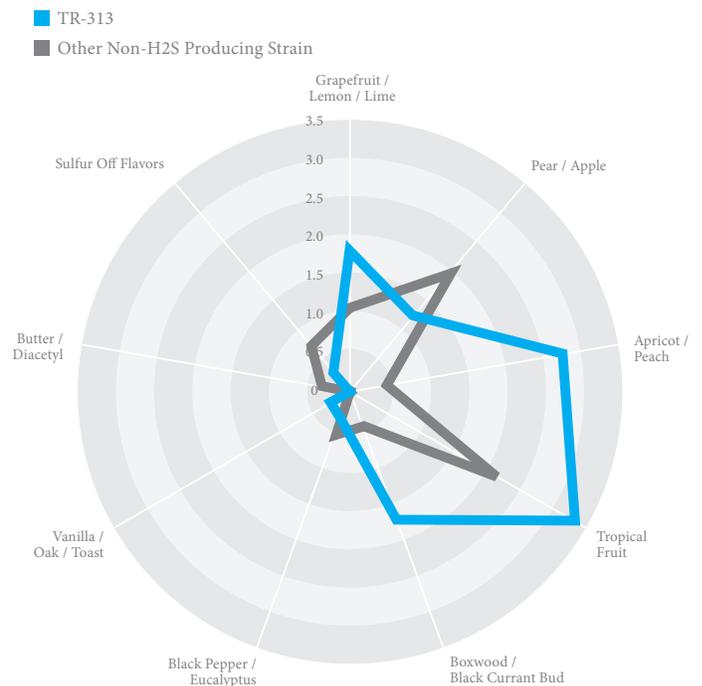
BELLA: Low Acetic Acid Production Yeast

TR-313: Volatile Thiol Releasing Wine Yeast

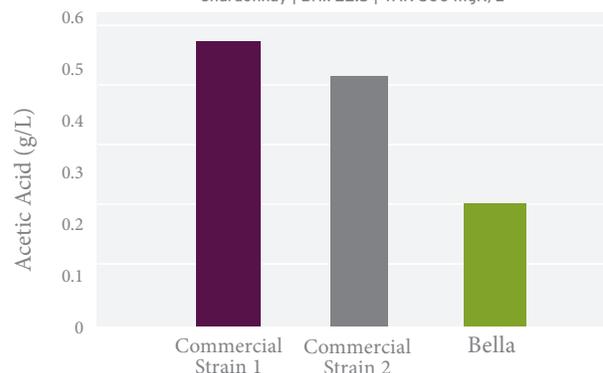
FRESCO: Cider Specific Yeast

These strains are useful tools not only for the H₂S prevention, but also to improve technical characteristics such as the need for enhanced mouthfeel (Bravo), management of challenging fermentation conditions (Bella), and exceptional volatile aroma production (TR-313).

Enhanced Sensory Attributes



Volatile Acidity after Fermentation of Chardonnay Must with Residual Copper 15 mg/L
Chardonnay | Brix 22.5 | YAN 300 mgN/L



Whites



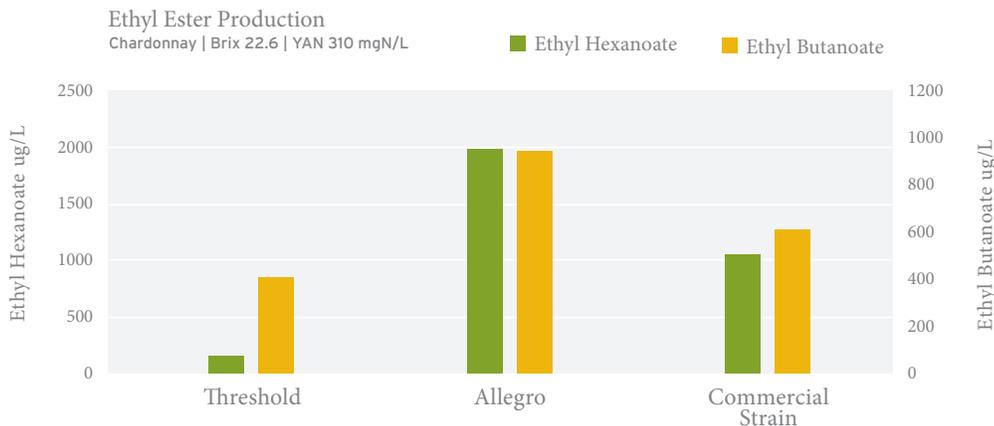
An ester-producing yeast for aromatic modern white wines

- Allegro is a fruit forward yeast strain
- Produces high amounts of esters
- Prevents formation of H₂S and other volatile sulfur compounds (VSC's)
- Reveals pronounced aromas of peach, tropical fruits, pear, and white flowers
- MLF compatible
- Moderate nutrients requirement and extremely low production of SO₂

Allegro pairs perfectly with moderate climate Chardonnay and Viognier, where peach and melon predominates, but it is also an ideal partner with more neutral varieties as Ugni Blanc, Colombard, Pinot Blanc, Chenin or high yielding vineyards. Because Allegro is H₂S-preventing, it is the perfect ally for barrel aging on the lees.

Recommended Varietals:

- Chardonnay
- Viognier
- Ugni Blanc
- Colombard
- Pinot Blanc
- Chenin
- Semillon



Ester Aroma Descriptors:

Ethyl Hexanoate:
fruity, flowery, pineapple,
blackberry, apple, strawberry

Ethyl Butanoate:
papaya

TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	15 °C to 28 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Moderate
Killer Factor	Sensitive
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	5.0-7.0 g/L
Volatile Acidity	Low
SO ₂ Production	Very Low - None
H ₂ S Production***	Non-Detectable
Foam Production	Low

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

Whites

VIVA (VIC-23)

A clean fermenting yeast for elegant, crisp, and lively white wines

Recommended Varietals:

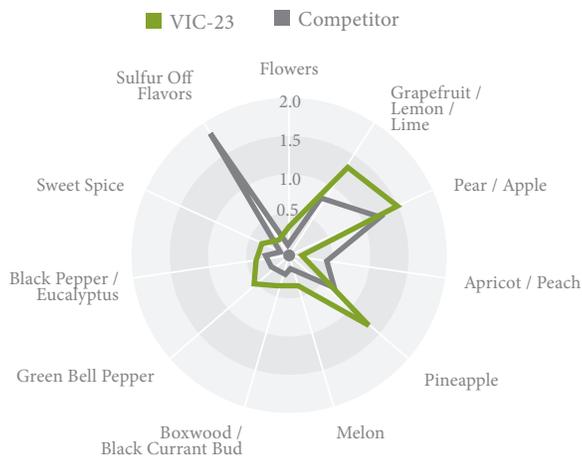
- Chardonnay
- Riesling
- Pinot Gris / Grigio
- Sauvignon Blanc

It is not recommended to use Viva for grapes recently treated with copper sulfate (or other fungicides) or musts contaminated by such compounds as its overall fermentation performance may be affected.

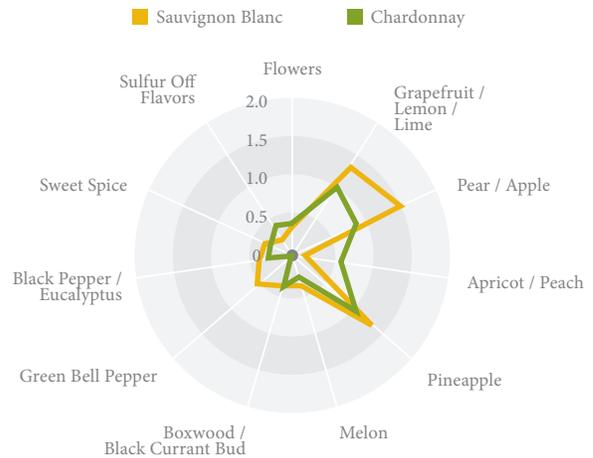
- Viva is a general white vinification strain, and is also a popular choice for neutral seltzer fermentations
- Prevents formation of H₂S
- A strong fermenter that will perform in a wide range of temperatures (14-28 °C)
- This strain reveals notes of pear, apple, grapefruit, lime and fresh pineapple, which will add a delicate complexity
- MLF compatible

Viva is recommended for cool climate Chardonnays (e.g. Chablis), where pear, green plum and apple notes are desired, as well as Australian and German Rieslings styles due to its citrusy (lime) characteristics. It can be a great pair for spicy Alsatian Pinot Gris or Italian Pinot Grigio as it also presents hints of black pepper, eucalyptus. Due to its H₂S prevention and its MLF compatibility, it can be used perfectly in barrel fermentation of Sauvignon Blanc “Fume Blanc” style.

Sensory Profile in Sauvignon Blanc



VIC-23 Sensory Attributes



TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	14 °C to 28 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Moderate
Killer Factor	Active
Flocculation	High

* Once active fermentation has been established.

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	6.0-7.5 g/L
Volatile Acidity	Low
SO ₂ Production	Low
H ₂ S Production***	Non-Detectable
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

** 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

Whites



A thiol releasing strain with exceptional clean aromatic profile for varietal wines

- TR-313 is an intensely aromatic strain
- Releases an exceptional amount of thiols and esters during fermentation
- TR-313 has the ability to reveal pronounced aromas of Passion fruit, Guava, Grapefruit, Gooseberry, and Blackcurrent
- TR-313 has the unique ability to reveal three volatile thiols: 4-mercapto-4-methylpentan-2-one (4MMP), 3-mercaptohexan-1-ol (3MH) and its acetate ester (3MHA)
- It is a reliable fermenter that produces above average glycerol for a white strain and has low to moderate nitrogen requirements

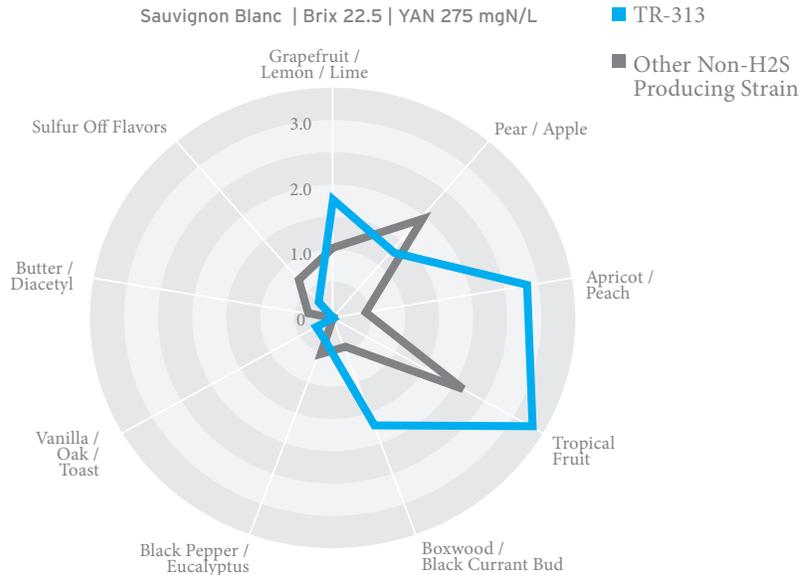
TR-313 is specifically bred to enhance a wine's aromatic potential and is ideal for aromatic expression of varietals such as Sauvignon Blanc, Riesling, Chenin Blanc, Semillon, Sylvaner, Pinot Blanc, Columbard, Grüner Veltliner, and Pinot Noir.

Recommended Varietals:

- Sauvignon Blanc
- Riesling
- Chenin Blanc
- Semillon
- Pinot Noir

High Aroma Intensity with no Sulphur Off-aromas

Sauvignon Blanc | Brix 22.5 | YAN 275 mgN/L



TECHNICAL CHARACTERISTICS

Kinetics	Moderate to Fast
Optimal Temperature	14 °C to 25 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16% vol
Nitrogen Requirements	Low - Moderate
Killer Factor	Active
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	7.0-8.5 g/L
Volatile Acidity	Low
SO ₂ Production	Low - Moderate
H ₂ S Production***	Non-Detectable
Foam Production	Low

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

Whites



A versatile and robust general white strain for elegant wines

- Bella is a stress tolerant general white vinification strain
- Elegant and aromatic profile featuring tropical fruits and floral citrus characteristics
- Versatile strain performs well in a wide range of temperatures and conditions
- Produces very low volatile acidity and H₂S even during stressful fermentation conditions including high copper residues in the must
- Suitable for bottle conditioning and sparkling wine production

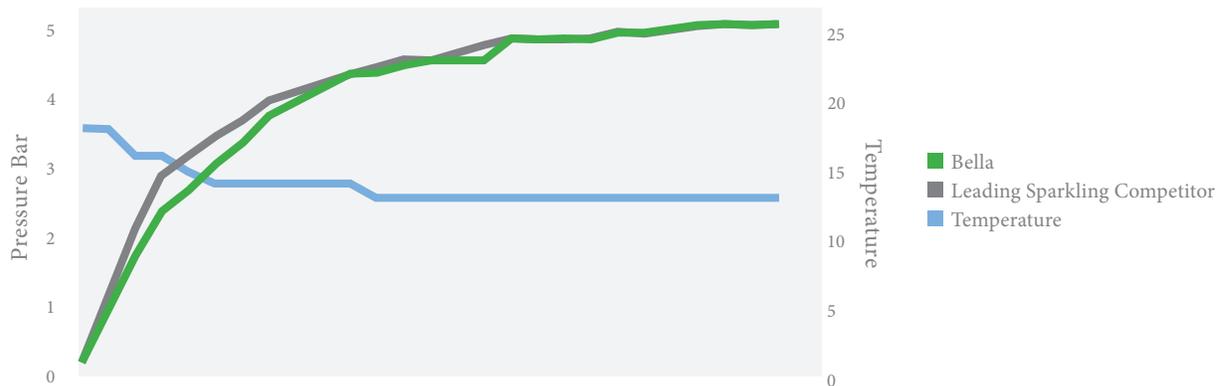
Bella is ideally suited for white wine vinifications but also has the ability to perform well in red wines. Bella's aromatic profile suits varieties such as Muscat, Riesling, Gewürztraminer, warmer climate Chardonnay, Semillon, Glera and it can also perform well in secondary fermentations in the bottle.

Recommended Varietals:

- Muscat
- Riesling
- Gewürztraminer
- Chardonnay
- Semillon
- Glera

Sparkling Production - Secondary Fermentation

Traditional Method | Alc 10.6 % vol. | Sugar 22.9g/L | YAN 72 mgN/L



TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	14 °C to 30 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	17% vol
Nitrogen Requirements	High
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.4 g/L
Glycerol	6.0-8.0 g/L
Volatile Acidity	Very Low
SO ₂ Production	None to Very Little
H ₂ S Production***	None to Very Little
Foam Production	Low

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

Reds

AVANTE (ADT-36)

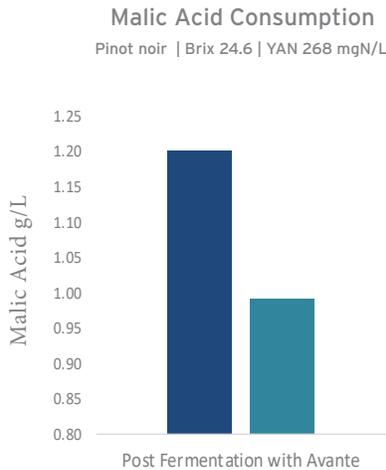
A reliable and fruity yeast
for red winemaking

- Avante is a versatile red vinification strain
- Tolerates up to 17% alcohol
- Prevents the formation of H₂S
- Produces a red fruit overture with good color stability across all red varieties
- Consumes around 25-30% of malic acid present during the alcoholic fermentation
- Avante maintains desired varietal characteristics while producing aromas and flavours of raspberry, strawberry, and red plum

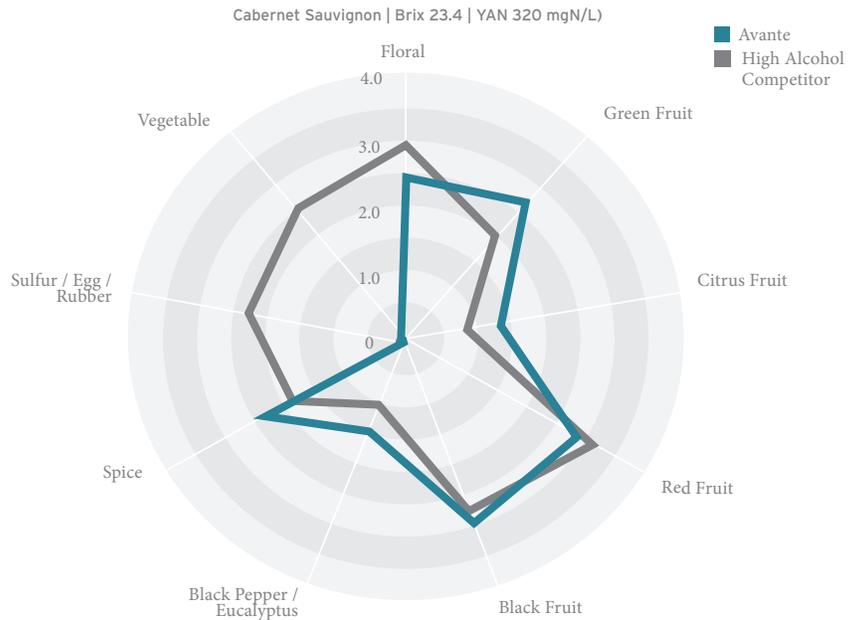
Avante is ideally suited for wines that have higher alcohol levels, such as full bodied Shiraz or Zinfandel. Given its red fruit notes, the strain also has outstanding aromatic compatibility for moderate climate Cabernet Sauvignon and Sangiovese.

Recommended Varietals:

- Shiraz
- Zinfandel
- Cabernet Sauvignon
- Sangiovese



Produces Red & Black Fruit Aromas Without Sulphur Off-aromas



TECHNICAL CHARACTERISTICS

Kinetics	Moderate to Fast
Optimal Temperature	18 °C to 35 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	17% vol
Nitrogen Requirements	Low - Moderate
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.4 g/L
Glycerol	7.0-9.0 g/L
Volatile Acidity	Moderate
SO ₂ Production	Low
H ₂ S Production***	Non-Detectable
Foam Production	Low

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

Reds



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

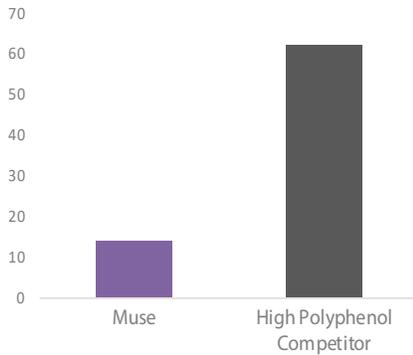
- Moderate fermentation speed for optimum color extraction
- Prevents the formation of H₂S
- Promotes polyphenolic extraction
- Maintains the natural acidity of the juice
- MLF Promoting (Low TSO₂ & Malic Acid Preservation)

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:

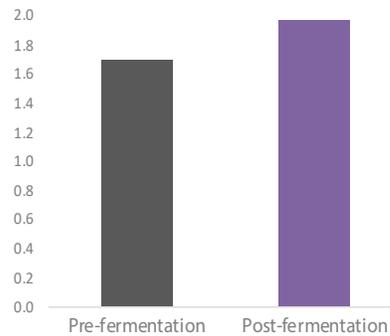
- Merlot
- Tempranillo
- Petit Syrah
- Shiraz

Production of TSO₂ (ppm) During Fermentation



Very low TSO₂ production of Muse with H₂S 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 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

Reds

BRIO (BRO-58)

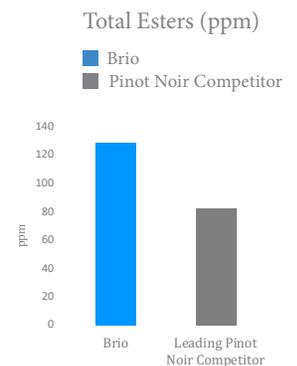
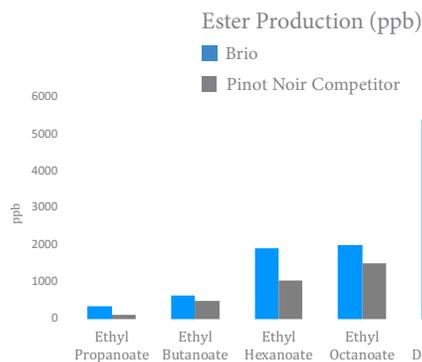
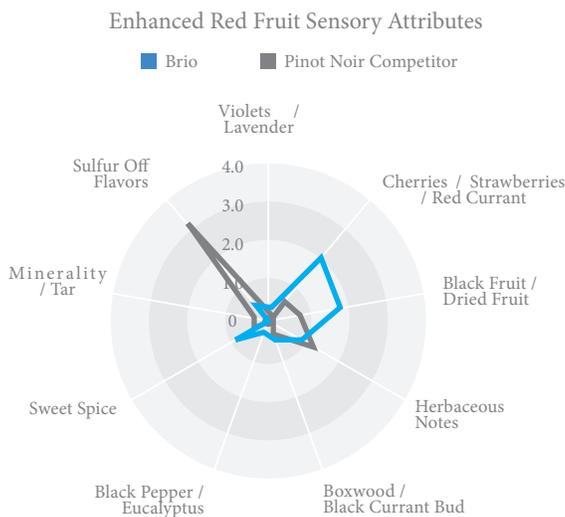
A specialty yeast for complex fruit-driven red wines

- High ester producing strain with low acetic acid and TSO₂
- Prevents the formation of H₂S
- Brio elevates the aromatic expressiveness of a wine with impressive notes of cherry, black fruit and spice
- Brio improves the extraction of phenolic compounds and colour, which helps to produce a complex, rounded wine

Brio is noted for its ability to enhance the flavor of red wine varietals, particularly Pinot Noir, Grenache and youthful Gamays. With its intense aromatics and ability to aid color and extraction, Brio is also well-suited for early release red and rosé wines.

Recommended Varietals:

- Pinot Noir
- Gamay Nouveau
- Grenache
- Carmenere
- Syrah
- Petit Verdot



Ethyl and acetate esters produced during fermentation of Pinot Noir, with Brio and a leading "Pinot Noir" competitor. Brix: 24.6, YAN: 272 mg N/L, and final RS: <1.0%

Aromatic Descriptors

Ethyl Propanoate: Fruity, cherries
 Ethyl Butanoate: Pineapple, Strawberries
 Ethyl Hexanoate: Green apples, Strawberries, Pineapples, Blackberries
 Ethyl Decanoate: Floral, Fruity, Soap
 Isoamyl Acetate: Banana, Fruity

TECHNICAL CHARACTERISTICS

Kinetics	Moderate - Fast
Optimal Temperature	17 °C to 28 °C
Cold Tolerance*	16 °C
Alcohol Tolerance	16% vol
Nitrogen Requirements	Moderate
Killer Factor	Active
Flocculation	High

* Once active fermentation has been established.

Dosage	0.2-0.35 g/L
Conversion Factor**	16.5 g/L
Glycerol	6.0-8.0 g/L
Volatile Acidity	Low
SO ₂ Production	Moderate
H ₂ S Production***	Non-Detectable
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

** 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

Reds

BRAVO (BV-33)

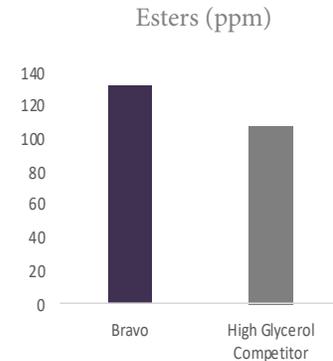
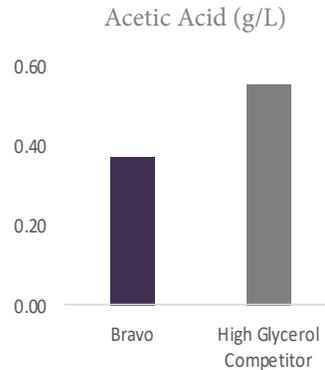
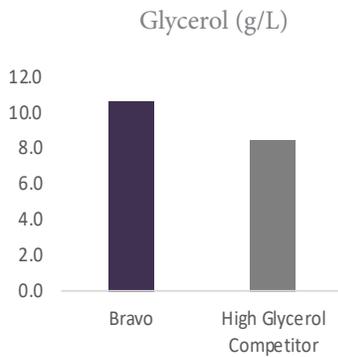
A full body
red wine strain

- 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

Organic



A robust and versatile organic yeast for making complex, aromatic beverages

- High performance & versatile
- Certified organic
- Prevents the formation of H₂S
- Produces aromas of tropical fruit esters
- Maintains the natural acidity in juice
- Suitable for bottle conditioning

Ossia is a very versatile strain and is recommended for use in white, red, and fruit wines and cider.

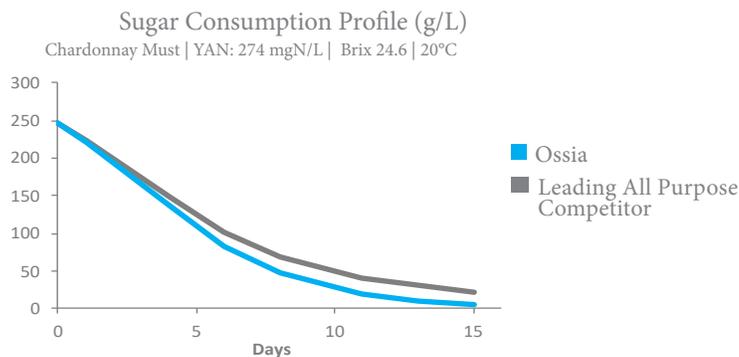
Ossia's aroma profile and its ability to arrest fermentation by lowering the temperature also make it a good choice for off-dry styles of wine.

Recommended Styles:

- White Wine
- Red Wine
- Fruit Wine
- Cider

It is not recommended to use Ossia for grapes recently treated with copper sulfate (or other fungicides) or musts contaminated by such compounds as its overall fermentation performance may be affected.

Notes: When fermenting to dryness, it is recommended to increase temperature to > 18 °C near the end to ensure a proper finish. Nitrogen supplementation is recommended during the initial 1/3 of fermentation, especially when fermenting at warmer temperatures or in highly clarified musts.



DE-ÖKO-003
EU Agriculture

TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	18 °C to 32 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	16% vol
Nitrogen Requirements	Moderate
Killer Factor	Active
Flocculation	Moderate - High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.5 g/L
Glycerol	6.0-8.0 g/L
Volatile Acidity	Low
SO ₂ Production	None - Very Low
H ₂ S Production***	Non-Detectable
Foam Production	Low

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



Cider



FRESCO (FRS-66)

The definitive
H₂S-preventing yeast
for cidemakers

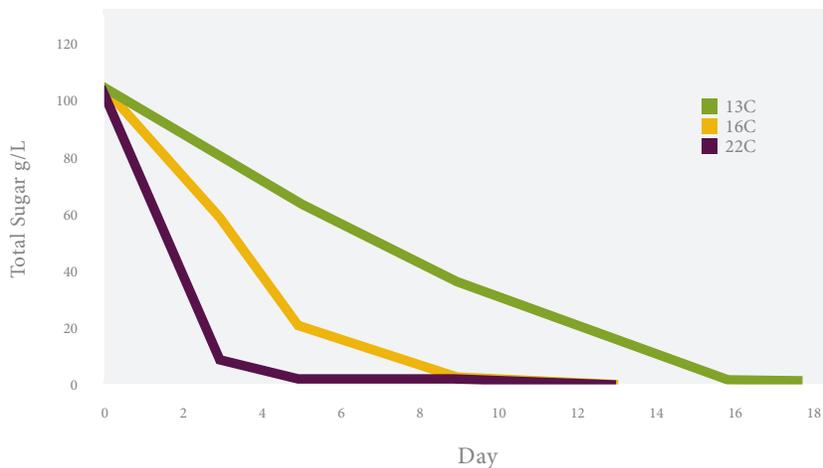
- Specifically developed for cider producers
- Prevents the formation of H₂S
- Imparts a bright apple character and refreshing crisp finish
- Moderate steady kinetics
- Medium-bodied & dry fermenting

Fresco produces notable aromas and flavours of red apple, pear and citrus. It can be used for different styles of Cider as New World, English, French, Perry, Ice, New England, Apple Wine and fruit ciders.

Recommended Styles:

- New World
- English
- French
- Perry
- Ice
- New England
- Apple Wine
- Fruit Cider

Fresco: 6.5% ABV Cider Fermentation With Varying Temperatures



TECHNICAL CHARACTERISTICS

MLF Compatible	Yes
Optimal Temperature	13 °C to 25 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	15% vol
Nitrogen Requirements	Moderate

Dosage	0.2-0.35 g/L
SO ₂ Production	Low
H ₂ S Production**	Non-Detectable
Flocculation	High
Killer Factor	Neutral

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

* Once active fermentation has been established.

** below threshold of detection in conditions tested



H₂S PREVENTION

Even in trace amounts that can't be detected by smell, H₂S can still impair the true flavors of your wine

YEAST PAIRINGS

White	Chardonnay	Sauvignon Blanc	Viognier	Riesling	Pinot Gris	Muscat	Semillon	Secondary Fermentation	Cool Climate	Warm Climate	High Yielding
Allegro	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Viva	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
TR-313	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Bella	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Ossia	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Red	Merlot	Cabernet Sauvignon	Syrah	Grenache	Pinot Noir	Sangiovese	Tempranillo	Secondary Fermentation	Cool Climate	Warm Climate	High Yielding
Avante	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Muse	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Brio	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Bravo	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████
Ossia	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████	████████

YEAST COMPARISON

Wine Style: W = White, R = Red, Ré = Rosé, S = Secondary Fermentation & Sparkling, F = Fruit Wine, C = Cider
Kill Factor: K = Killer Positive, N = Neutral, S = Killer Sensitive

	Kinetics	Nitrogen Requirements	Cold Tolerance	Alcohol Tolerance	Flocculation	Glycerol	VA	TSO2	Foam	Killer Factor	Esters	Wine Style
Allegro	████████	████████	████████	████████	████████	████████	████████	████████	████████	S	████████	W/Ré/S
Viva	████████	████████	████████	████████	████████	████████	████████	████████	████████	K	████████	W/Ré
TR-313	████████	████████	████████	████████	████████	████████	████████	████████	████████	K	████████	W/Ré
Bella	████████	████████	████████	████████	████████	████████	████████	████████	████████	N	████████	W/S
Avante	████████	████████	████████	████████	████████	████████	████████	████████	████████	N	████████	R/W
Muse	████████	████████	████████	████████	████████	████████	████████	████████	████████	N	████████	R/Ré
Brio	████████	████████	████████	████████	████████	████████	████████	████████	████████	K	████████	R/Ré
Bravo	████████	████████	████████	████████	████████	████████	████████	████████	████████	N	████████	R/Ré
Ossia	████████	████████	████████	████████	████████	████████	████████	████████	████████	K	████████	W/R/F/S/C
Fresco	████████	████████	████████	████████	████████	████████	████████	████████	████████	N	████████	C



Winemakers who use our yeasts have remarked:

“My wine has never had such a remarkable aroma”



REHYDRATION PROTOCOL

Correct yeast rehydration
is crucial to obtain a
healthy fermentation

Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations

Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note

Directly adding dry yeast to the must or juice tank is not advised.

Restart of Stuck or Sluggish Fermentations Protocol

1. Prepare the Pied de Cuve—The volume prepared should be 2-5 % of the volume of the stuck wine. This will contain water, grape juice and stuck wine (not more than half of the total volume). The sugar content should be around 5° Brix. Nutrients should be added and the temperature before the incorporation of the yeast should be at 24–26 °C.
2. Rehydration of the yeast—Use a different strain from the one that has been used in the first inoculation, preferably a fructophilic yeast that is resistant to alcohol (Avante and/or Bravo for reds and Bella for whites or reds). Follow instructions to prepare the mixture of water and yeast accordingly (steps 1 and 2 of the above Rehydration Instructions).
3. Add the yeast to the Pied de Cuve—Follow steps 3 and 4 of the Rehydration Instructions, adding the yeast to the Pied de Cuve instead when the protocol refers to “full strength juice” and “fermentation vessel”.
4. Once the yeast is incorporated in the Pied de Cuve monitor the Brix with a hydrometer. When the Brix have dropped by half (2.5 Brix), it is ready to be incorporated into the stuck wine. The incorporation is done by adding an equal volume of stuck wine to the volume of the Pied de Cuve. Ensure that the temperature difference between the Pied de Cuve and the stuck wine does not exceed 10 °C. Keep the temperature of the fermentation between 18-23 °C. After each addition wait for the fermentation to show some activity and then double the volume again. Continue this procedure until all of the stuck wine is transferred to the Pied de Cuve vessel.

Note

The inoculation rate and the use of SO₂, yeast hulls, rehydration nutrients, lysozyme should be decided according to the judgement of the winemaker.



Enlightened Science. Empowered Artistry.

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