

Fresco™ (FRS-66)

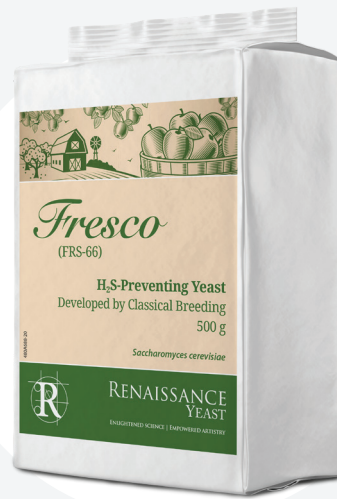


THE STRAIN SPECIFICALLY SELECTED FOR QUALITY CIDER

Fresco™ is the result of a rigorous selection, aiming to identify the ideal strain for fermenting apple juice and producing high-quality ciders. Thanks to the naturally occurring genetic characteristic of preventing the formation of hydrogen sulphide – a characteristic shared with all Renaissance yeasts, it enables the creation of vibrant and crisp ciders even in low-nutrient situations.

Fresco™ exhibits consistent and steady fermentation kinetics, allowing the process to occur even at lower temperatures and reaching high alcohol levels.

Recommended Styles



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

Key Benefits



H₂S-preventing wine yeast

- ✓ Selected for cider production
- ✓ Fresh, intense aromas
- ✓ Suitable for low temperature fermentation

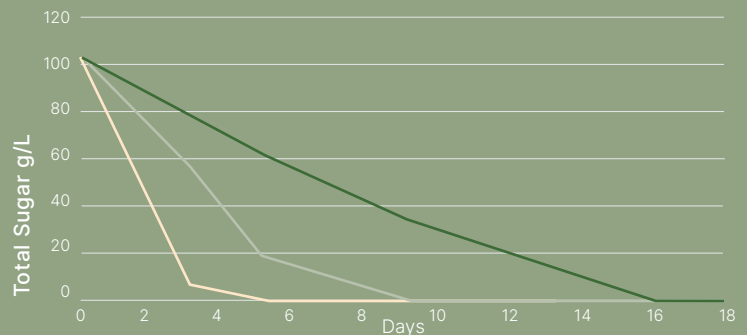


The cider produced with Fresco™ features refreshing aromas, characterized by distinct and intense notes of red apple, pear, and citrus.

Cider Fermentation with varying temperatures

Alcohol 6.5% vol.

- 13 °C
- 16 °C
- 22 °C



Technical Characteristics

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

Killer Factor	Neutral
Flocculation	High
SO ₂ Production	Low
H ₂ S Production**	Non-Detectable

* Once active fermentation has been established.

** Below threshold of detection in conditions tested.