

Recommended

Chardonnay

Viognier

Chenin

Semillon

Ugni Blanc

Colombard

Pinot Blanc

Varietals





## FOR THIOLIC, INTENSELY AROMATIC WHITE AND ROSE' WINES

TR-313<sup>™</sup> reigns as the champion within the Renaissance yeast range when it comes to aromas. With strong betalyase activity for the liberation of grape thiol precursors, it also produces high quantities of fermentative esters, which enriches the varietal aromas. The resulting wine presents a complex and varied bouquet and palate, characterized by intense and enduring aromas, accentuated by a sense of volume and smoothness on the palate.

TR-313<sup>™</sup> has good cold tolerance and steady fermentation kinetics. Additionally, it has strong glycerol production contributing to a well-balanced wine with aromatic richness and a pronounced and unique personality.



Thiols releasing

Fermentation adaptability



**TR-313** 

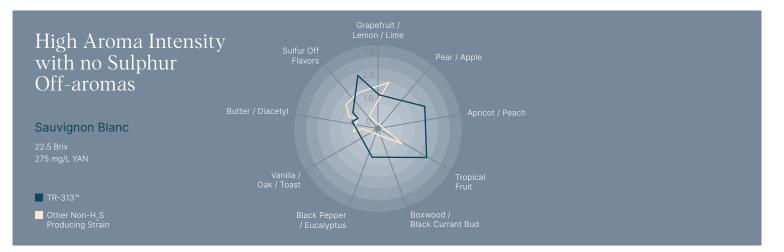
H<sub>2</sub>S-Preventing Yeast

RENAISSANCE Yeast

500 g

eloped by Classical Breeding

Specifically tailored for grapes with thiol precursors, TR-313™ imparts aromas of guava, passion fruit, grapefruit, gooseberry and blackcurrant. The ester contribution focuses on tropical fruit and yellow fruits, with the aromas exhibiting longevity.



## **Technical Characteristics**

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

Flocculation	High
Glycerol	7.0-8.5 g/L
Volatile Acidity	Low
SO <sub>2</sub> Production	Low to Moderate
H <sub>2</sub> S Production**	Non-Detectable
Foam Production	Low

\*\* Below threshold of detection in conditions tested

\* Once active fermentation has been established

YAN level: Low=between 150-225 / Moderate=between 225-300 / High=more than 300

RENAISSANCE's technology for producing yeasts that prevent the formation of hydrogen sulphur is licensed exclusively from the patent holder: the University of California. Copyright @ DANSTAR 2022