RENAISSANCE YEAST
ENLIGHTENED SCIENCE | EMPOWERED ARTISTRY

Muse ™
(MTS-29)

H₂S PREVENTION

PATENTED — THE UNIVERSITY OF CALIFORNIA — EXCLUSIVE LICENCE

Recommended Varietals

- ✓ Merlot
- ✓ Tempranillo
- ✓ Petit Syrah
- ✓ Shiraz

FOR FULL-BODY, FRUITY, INTENSE RED WINES

Muse™ derives from the careful selection of aromatic strains specific for reds, with a persistent and intense fruity component, and a tannic structure that lasts over time and is well blended with the organoleptic profile of the wine.

This strain is ideal for wines with prolonged maceration, featuring an intense polyphenol profile and also aging in wood. On the palate it stands out for its good integration of the tannins, providing high silkiness and persistence.

Thanks to its malic acid preservation and very low Sulphur dioxide production, Muse™ maintains good freshness and promotes the start of malolactic fermentation. The kinetics are moderate and suitable for long-term macerations. The volatile acidity production is always very contained, even with long ageing.

Key Benefits
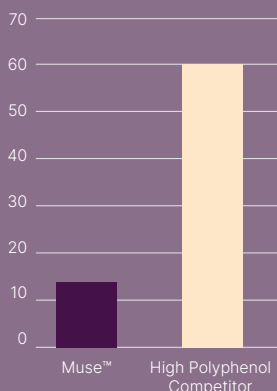
🏅 H₂S-preventing wine yeast

- ✓ Black fruit-driven aromas
- ✓ Smoothness and roundness
- ✓ Malolactic fermentation promotion

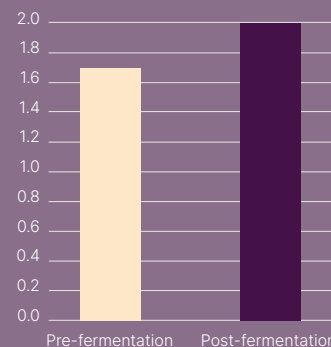**Prominent aromas** are black fruits, particularly blueberry and plum.

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).

Bar chart: Muse™ ≈ 13, High Polyphenol Competitor ≈ 60 (scale 0–70)

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).

Bar chart: Pre-fermentation ≈ 1.7, Post-fermentation ≈ 2.0 (scale 0.0–2.0)

Technical Characteristics

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

Flocculation	High	▰▰▰▰
Glycerol	7.0-9.0 g/L	
Volatile Acidity	Moderate	▰▰▰▱
SO₂ Production	Very Low	▰▱▱▱
H₂S Production**	Non-Detectable	▱▱▱▱
Foam Production	Moderate	▰▰▱▱

* Once active fermentation has been established.

** Below threshold of detection in conditions tested.

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