

TR-313™

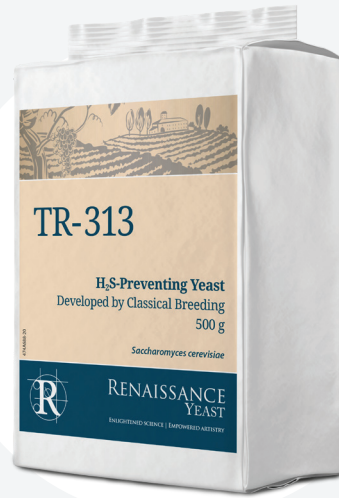


Recommended Varietals

FOR THIOLIC, INTENSELY AROMATIC WHITE AND ROSE' WINES

TR-313™ reigns as the champion within the Renaissance yeast range when it comes to aromas. With strong beta-lyase 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™ 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.



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

Key Benefits



H₂S-preventing wine yeast

- ✓ Thiols releasing
- ✓ Ester production
- ✓ Fermentation adaptability

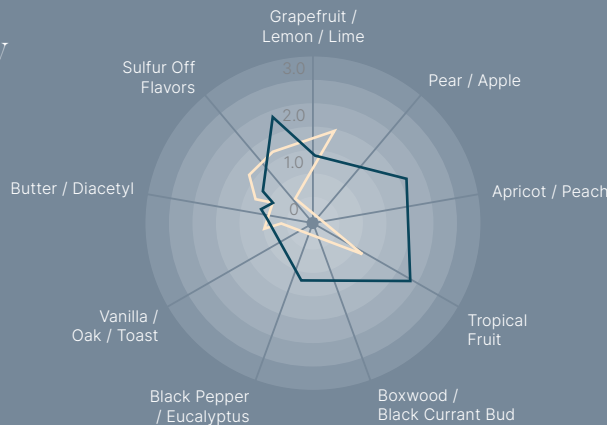


Specifically tailored for grapes with thiol precursors, TR-313™ imparts aromas of guava, passion fruit, grapefruit, gooseberry and blackcurrant. The ester contribution focuses on tropical fruit and yellow fruits, with the aromas exhibiting longevity.

High Aroma Intensity with no Sulphur Off-aromas

Sauvignon Blanc

22.5 Brix
275 mg/L YAN



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 ₂ Production	Low to Moderate	██████
H ₂ S Production**	Non-Detectable	████████
Foam Production	Low	██████

* 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