





The definitive

H₂S-preventing yeast
for cidermakers

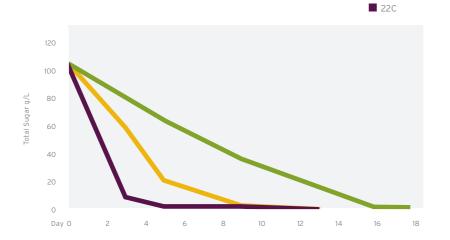
13C

16C

Specifically developed for cider producers, Fresco imparts a bright apple character and refreshing crisp finish, with strong steady kinetics.

The strain is a medium-bodied, dry fermenting yeast with a balanced crisp fruit finish. Notable aromas and flavours include 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.

Fressco: 6.5% ABV Cider Fermentation



Recommended Styles:

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

TECHNICAL CHARACTERISTICS

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

Dosage0.2-0.35 g/LSO2 ProductionLowH2S ProductionNoneFlocculationHighKiller FactorNeutral

YAN Levels:

Low 150-225 Medium 225-300 High 300+

^{*} Once active fermentation has been established.



REHYDRATION PROTOCOL

Correct yeast rehydration is crucial to obtain a

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.





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