



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.

Recommended Styles:

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

Fresco: 6.5% ABV Cider Fermentation



TECHNICAL CHARACTERISTICS

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

Dosage	0.2-0.35 g/L
SO₂ Production	Low
H₂S Production	None
Flocculation	High
Killer Factor	Neutral

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 healthy fermentation.

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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