

Red



RENAISSANCE
WINE YEAST

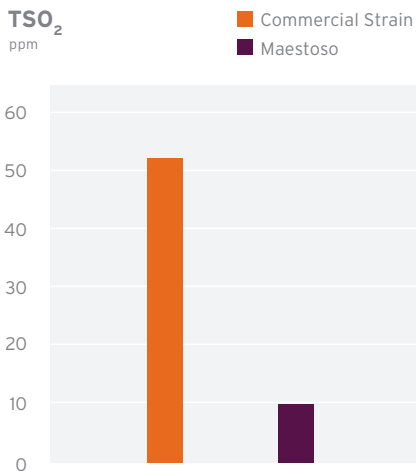


Yeast for bold, fruity red wines with intense lively color and structure

Maestoso's moderate fermentation tempo allows for longer maceration periods that when paired with its ability to promote polyphenolic extraction, produces wines with stable color and tannic structure. Maestoso maintains the natural acidity of the juice for a sustained bright, fresh fruit character and a lively sensation on the palate that carries through the aftertaste. Maestoso pairs perfectly with full bodied international style Merlot as its aromatic profile is based on concentrated black fruit (blackberry, plum). Longer maceration times also promotes its velvety texture of tannins and will brighten the acidity and length. This yeast is ideal for grapes such as Tempranillo, as Maestoso will add intensity to its aromatic profile. Maestoso is MLF compatible.

Recommended Varietals:

- Merlot
- Tempranillo



Very low TSO₂ production of Maestoso with H₂S prevention compared to Commercial strain in Merlot Juice Fermentations (Yan 300 mg/L, Brix 25 B).

TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	18 °C to 25 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Medium - High
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.6 g/L
Glycerol	7.0-9.0 g/L
Volatile Acidity	Moderate
SO₂ Production	Very Low
H₂S Production	None
Foam Production	Moderate

YAN Levels:

Low	150-225
Medium	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.



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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