



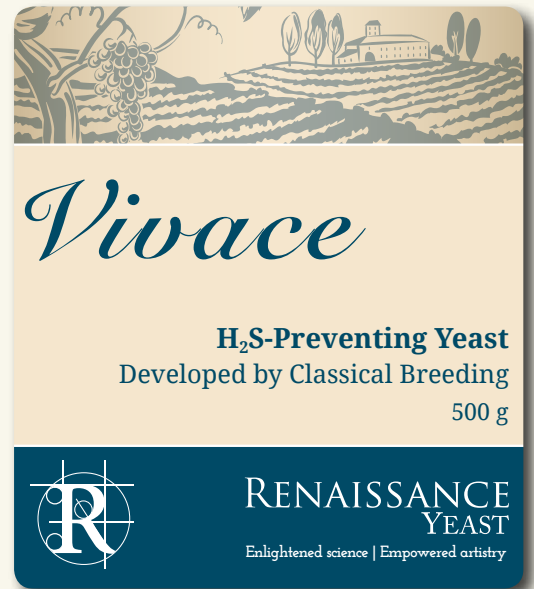
# RENAISSANCE YEAST

## Vivace | Hydrogen Sulfide Preventing Wine Yeast



**V**ivace (*Saccharomyces cerevisiae bayanus*) is a H<sub>2</sub>S-preventing white wine yeast strain ideal for artisan- style sparkling wines, fruit forward grape wines, and fruit wines. A rapid, clean fermenter characterized by its ability to work under diverse conditions, this yeast demonstrates strong fermentation kinetics, all the while preserving fresh, fruit character.

Like all of Renaissance Yeast's H<sub>2</sub>S-preventing yeast strains, Vivace is a classically developed, non-GMO wine yeast strain that has been naturally selected for its inability to produce H<sub>2</sub>S during fermentation—thereby greatly reducing the risk of H<sub>2</sub>S contaminating your wine. Simultaneously, Vivace helps enhance a wine's complexity, and compose beautiful aromatic notes. Together, these attributes make Vivace an excellent addition to the winemaker's palette of tools for composing their next masterpiece.



*Clean, crisp, lively*



RECOMMENDED  
VARIETALS

- Chardonnay
- Pinot Gris
- Fruit wine
- Sparkling wine

*Also available certified organic*

 INOCULATION RATE	 FERMENTATION TEMPO	 TEMPERATURE RANGE	 ALCOHOL TOLERANCE
<b>0.2-0.35 g/L</b>	<b>mod-fast</b>	<b>15-30 °C (59-86 °F)</b>	<b>16%</b>
 COMPETITIVE FACTOR	 NITROGEN REQUIREMENTS	 FOAM PRODUCTION	 GLUTEN FREE
<b>active</b>	<b>low-med</b>	<b>low</b>	

For more information, contact:

2389 Health Sciences Mall  
Vancouver BC Canada  
V6T 1Z3

+1 604-822-6499  
info@renaissanceyeast.com  
www.renaissanceyeast.com

