



RENAISSANCE YEAST

Maestoso | Hydrogen Sulfide Preventing Wine Yeast



H₂S PREVENTION



NON-GMO



SPECIES



S. cerevisiae

Maestoso (*Saccharomyces cerevisiae*) is an H₂S-preventing red wine yeast strain recommended for the production of quality red wines with high color and good structure. Maestoso provides impressive flavor and aroma in red varieties and is an excellent choice for full bodied wines such as Cabernet Sauvignon, Merlot, and Syrah.

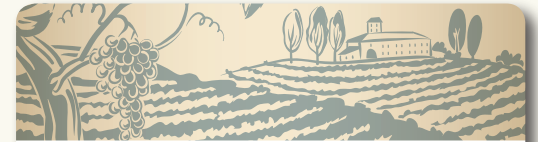
Like all of Renaissance Yeast's H₂S-preventing yeast strains, Maestoso is a classically developed, non-GMO wine yeast strain that has been naturally selected for its inability to produce H₂S during fermentation—thereby greatly reducing the risk of H₂S contaminating your wine. Simultaneously, Maestoso helps enhance a wine's complexity, and compose beautiful aromatic notes. Together, these attributes make Maestoso an excellent addition to the winemaker's palette of tools for composing their next masterpiece.

Bold, full, structured



RECOMMENDED
VARIETALS

- Cab. Sauvignon
- Merlot
- Syrah
- Zinfandel
- Petit Verdot



Maestoso

H₂S-Preventing Yeast
Developed by Classical Breeding
500 g



RENAISSANCE
YEAST

Enlightened science | Empowered artistry



INOCULATION
RATE

**0.2-0.35
g/L**



FERMENTATION
TEMPO

moderate



TEMPERATURE
RANGE

**15-31 °C
(59-88 °F)**



ALCOHOL
TOLERANCE

16%



COMPETITIVE
FACTOR

neutral



NITROGEN
REQUIREMENTS

high



FOAM
PRODUCTION

low



GLUTEN FREE



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