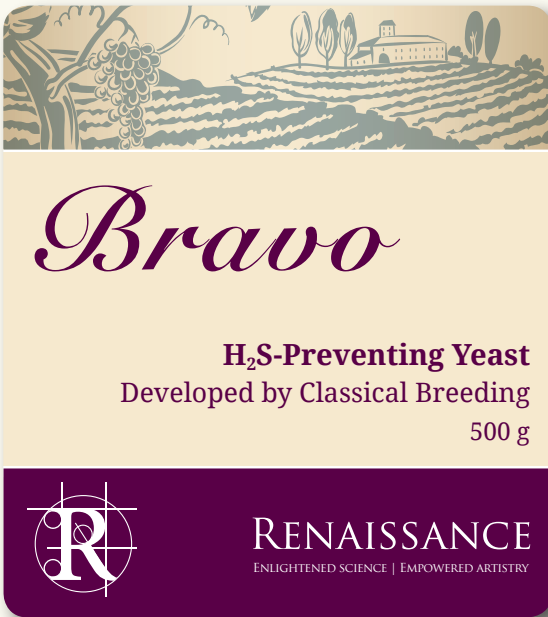




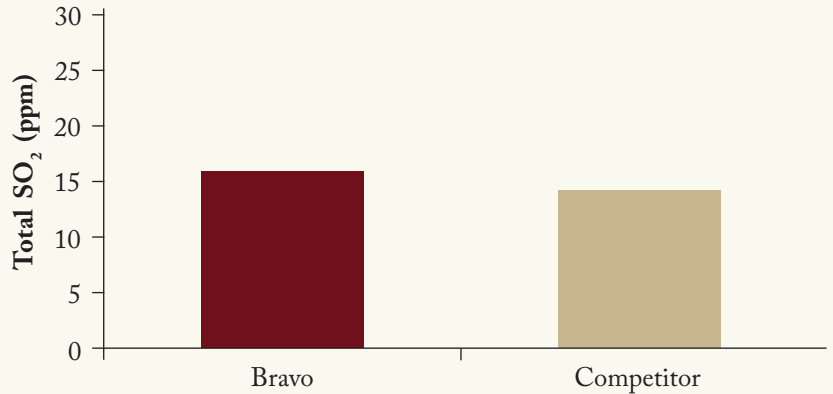
# RENAISSANCE YEAST



## Bravo (Andante)

A neutral fermenter with a clean smooth finish and alcohol tolerance up to 17%.

SO<sub>2</sub> Levels



H<sub>2</sub>S PREVENTION NON-GMO SPECIES  
*S. cerevisiae*

### Sensory Attributes:

Medium bodied with a short, smooth finish. Bravo produces delicate ciders that showcase the natural aromatics of the fruit being fermented while imparting hints of apple blossom and caramel.

### Recommended Cider Styles:

New World, English, Perry, New England, and Sparkling Ciders. Bravo is not recommended for cider styles that are fortified with sucrose.

KILLER PHENOTYPE <b>neutral</b>	TEMPERATURE RANGE <b>13-30 °C</b>	OPTIMAL TEMPERATURE <b>16-25 °C</b>	ALCOHOL TOLERANCE <b>17%</b>
NUTRIENT REQUIREMENTS <b>low-med</b>	SO <sub>2</sub> PRODUCTION <b>low</b>	FLOCCULATION <b>high</b>	MLF COMPATIBLE 

