



# RENAISSANCE YEAST



## Muse

**H<sub>2</sub>S-Preventing Yeast**  
Developed by Classical Breeding  
500 g



**RENAISSANCE**  
ENLIGHTENED SCIENCE | EMPOWERED ARTISTRY



H<sub>2</sub>S PREVENTION



NON-GMO



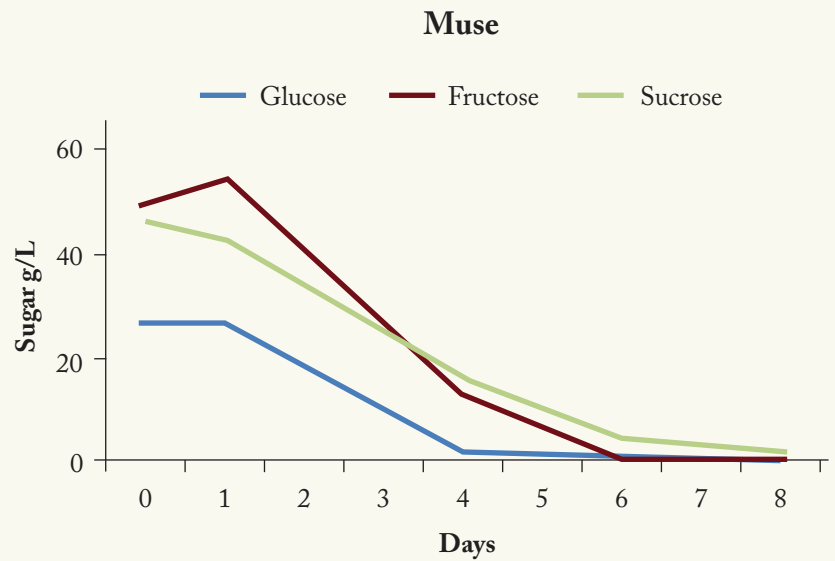
SPECIES



*S. cerevisiae*

## Muse (Maestoso)

A reliable fermenter at colder temperatures that produces crisp, full-bodied ciders with a long finish.



### Sensory Attributes:

Full-bodied with a tart structured finish. Muse produces notable aromas of fresh fruit such as apple, raspberries, strawberry, and cherry.

### Recommended Cider Styles:

New World, French, Perry, and Fruit Ciders. Suitable for premium ciders destined for aging. Muse is not recommended for cider styles that are fortified with sucrose or heavily sulfited.

KILLER PHENOTYPE	TEMPERATURE RANGE	OPTIMAL TEMPERATURE	ALCOHOL TOLERANCE
neutral	10-25 °C	13-18 °C	16%
NUTRIENT REQUIREMENTS	SO <sub>2</sub> PRODUCTION	FLOCCULATION	MLF COMPATIBLE
high	low	high	

