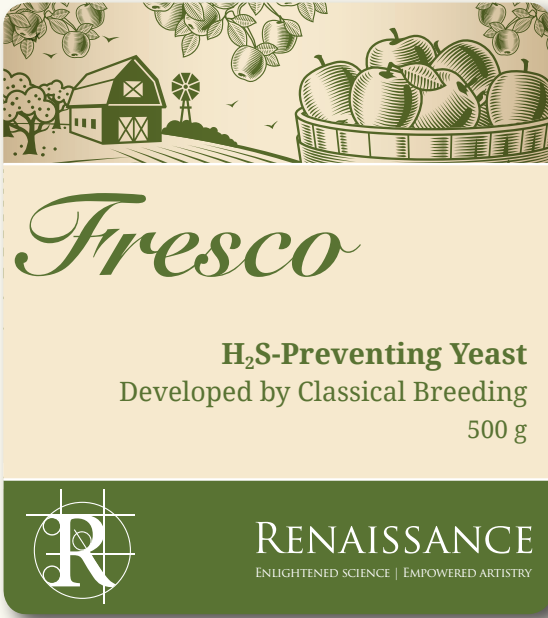




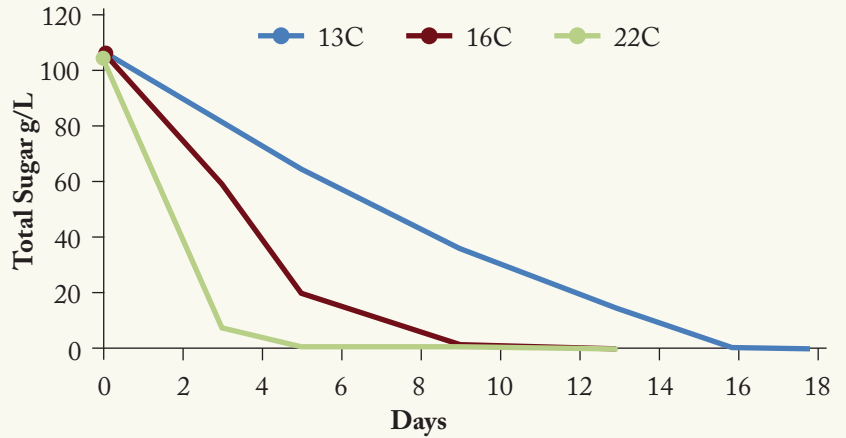
RENAISSANCE YEAST



Fresco

Specifically developed for cider producers, Fresco imparts a bright apple character and a refreshing crisp finish with strong steady kinetics.

Fresco: 6.5% ABV Cider Fermentation











 H₂S PREVENTION  NON-GMO  SPECIES
  *S. cerevisiae hybrid*

Sensory Attributes:

A medium bodied, dry fermenting yeast with a balanced crisp citrus fruit finish. Notable aromas and flavors include red apple, pear, and citrus.

Recommended Cider Styles:

New World, English, French, Perry, Ice, New England, Apple Wine, and Fruit Ciders.

 KILLER PHENOTYPE neutral	 TEMPERATURE RANGE 13-25 °C	 OPTIMAL TEMPERATURE 15-20 °C	 ALCOHOL TOLERANCE 15%
 NUTRIENT REQUIREMENTS medium	 SO ₂ PRODUCTION low	 FLOCCULATION high	 MLF COMPATIBLE 