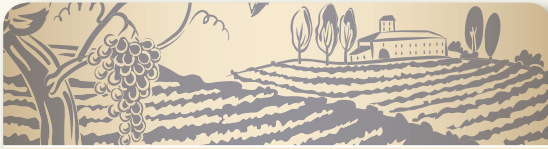




# RENAISSANCE YEAST



## Vivace

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



**RENAISSANCE YEAST**  
ENLIGHTENED SCIENCE | EMPOWERED ARTISTRY



H<sub>2</sub>S PREVENTION



NON-GMO



SPECIES

*S. cerevisiae bayanus*

### Sensory Attributes:

Medium bodied with a balanced, crisp citrus fruit finish. Notable aromas and flavors include red apple, pear, peach, citrus and honey.

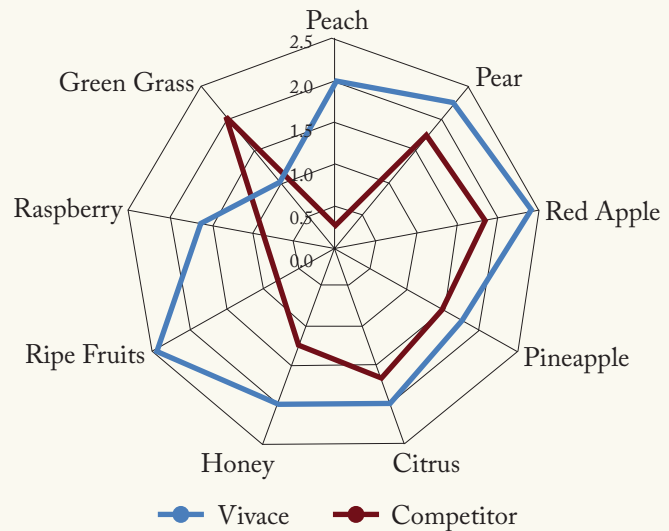
### Recommended Cider Styles:

New World, English, Perry, and Fruit Ciders. It is recommended to supplement juices deficient in vitamins and YAN with a balanced nutrient regime in order to promote the positive sensory attributes of Vivace.

## Vivace

Imparts a bright apple character with a refreshing crisp finish. Vivace works well under a diverse set of conditions and benefits from a balanced nutrition regime.

### Aromatic & Flavour Profile



KILLER PHENOTYPE  
**active**

TEMPERATURE RANGE  
**10-25 °C**

OPTIMAL TEMPERATURE  
**15-18 °C**

ALCOHOL TOLERANCE  
**16%**

NUTRIENT REQUIREMENTS  
**medium**

SO<sub>2</sub> PRODUCTION  
**low**

FLOCCULATION  
**high**

MLF COMPATIBLE

