













RENAISSANCE YEAST

Muse

Yeast for bold, fruity red wines with intense color and tannic structure.

Muse's moderate fermentation tempo allows for longer maceration periods, which when paired with its ability to promote polyphenolic extraction, produces wines with stable color and tannic structure. Muse maintains the natural acidity of the juice for a sustained, bright, fresh fruit character and a lively sensation on the palate that carries through to the aftertaste.

Technical Characteristics

 KINETICS <i>Moderate</i>	 OPTIMAL TEMPERATURE <i>18-25°C</i>	 COLD TOLERANCE <i>15°C</i>	 ALCOHOL TOLERANCE <i>16%</i>	 NITROGEN REQUIREMENTS <i>Moderate to High</i>	 KILLER FACTOR <i>Neutral</i>	 FLOCCULATION <i>High</i>
 DOSAGE <i>0.2-0.35g/L</i>	$\text{°Bx} \rightarrow \text{ABV}$ CONVERSION FACTOR <i>16.6 g/L *</i>	$\begin{array}{c} \text{H} & \text{H} & \text{H} \\ & & \\ \text{H}-\text{C} & -\text{C} & -\text{C}-\text{H} \\ & & \\ \text{OH} & \text{OH} & \text{OH} \end{array}$ GLYCEROL <i>7-9 g/L</i>	 VOLATILE ACIDITY <i>Moderate</i>	 SO ₂ PRODUCTION <i>Very Low</i>	 H ₂ S PRODUCTION <i>None</i>	 FOAM PRODUCTION <i>Moderate</i>

Applications

Muse enhances the aromas and flavors of red berries, black berries, and dried fruit in full bodied wines such as Cabernet Sauvignon, Merlot, Syrah, Zinfandel, and Petit Verdot.

Notes

Nitrogen supplementation is recommended during the initial 1/3 of fermentation.

*Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrient composition of the must and environmental conditions.

YAN LEVELS*

LOW: 150 - 225 MED: 225 - 300 HIGH: 300+



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