

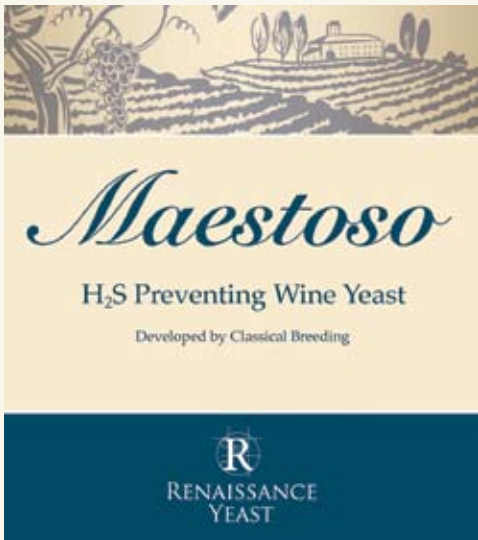


RENAISSANCE
YEAST

MAESTOSO

Product Information and Usage Guidelines

Our most recently released hydrogen sulfide-preventing wine yeast, Maestoso is recommended for the production of quality red wines with high color and good structure. Maestoso provides impressive flavor and aroma in red varietals and is an excellent addition to our family of quality H₂S-preventing wine yeasts.



SPECIFICATIONS:

- For Merlot, Zinfandel, Cabernet Franc and other full-bodied reds
- Temperature range: 15 – 31°C (59 – 88°F)
- Moderate fermentation tempo
- Alcohol tolerance: 16%
- Sensitive competitive factor
- Medium to high nitrogen requirement
- Low foam production
- Prevents H₂S in fermentation
- Gluten free.

SPECIES:

Species: *Saccharomyces cerevisiae*. Maestoso is the product of classic breeding and is GMO free.

Viability/Living cells: > 1.0 x 10¹⁰ cells/gram

Package sizes: 500g and 10kg vacuum-packed foil sachets.

Storage conditions: Store cool and dry, 4-15°C (39-59°F). **Do not freeze!**

Inoculation Rate: 250-400g/1000L (2.2-3.3lbs/1000 gallons)

Note: inoculation range is based on the juice sugar content and condition of grapes

INOCULATION GUIDELINES:

1. Prepare a chlorine-free, 3:1 water to juice mixture of approximately 5 times the yeast weight at 35 – 40°C (95 – 104°F).
2. Gently sprinkle the yeast into the water-juice mixture and, without stirring, allow 10 minutes for hydration.
3. Stir the yeast into the water-juice mixture allowing it an additional 10 minutes to fully hydrate.
4. Add enough juice to the yeast suspension to lower the temperature by 5°C (9°F). Let mixture acclimate for 5 minutes.
5. Repeat step 4 until the temperature of the yeast suspension is less than 8°C (15°F) warmer than the must or juice to be inoculated.
6. Slowly add the yeast mixture into must or juice.

Note: Directly adding dry yeast to the must or juice tank is not advisable.

QUESTIONS? Email us at info@renaissanceyeast.com
Or, call us at: 604-822-6499 (9-5 Pacific Time - Country Code 01)