

Cider



The definitive H₂S-preventing yeast for cidemakers

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

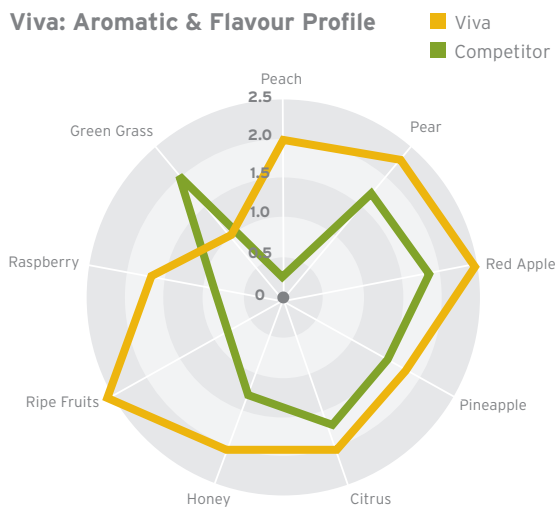
Medium bodied with a balanced, crisp citrus fruit finish. Notable aromas and flavors include red apple, pear, peach, citrus and honey.

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 Viva.

Recommended Styles:

- New World
- English
- Perry
- Fruit Cider

Viva: Aromatic & Flavour Profile



TECHNICAL CHARACTERISTICS

Temperature Range	12 °C to 25 °C
Optimal Temperature	15 °C to 18 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Medium

Dosage	0.2-0.35 g/L
SO₂ Production	Low
H₂S Production	None
Flocculation	High
Killer Factor	Active
MLF Compatible	Yes
Species	S. cerevisiae

YAN Levels:	
Low	150-225
Medium	225-300
High	300+

* Once active fermentation has been established.



REHYDRATION PROTOCOL

Correct yeast rehydration is crucial to obtain a healthy fermentation.

Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.

Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

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



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