

suitable for
**DIRECT
PITCH**

PINNACLE™



PRODUCT

A pure active dried wine yeast for high alcohol wine production and restarting fermentation



TYPE

This yeast has been identified as a *Saccharomyces cerevisiae* var. *bayanus*



ORIGIN

This yeast was originally isolated in Spain and purified by AB Biotek

Fructo

product information



Applications

Fructo is an excellent yeast to use in conjunction with high sugar grape juices that will lead to high potential alcohol yield. With an extremely high alcohol tolerance of >19% v/v, **Fructo** can also be used for stuck and sluggish fermentations of both red and white wines when fructose concentrations are elevated toward the end of fermentation. **Fructo** should be used on ripe Zinfandel, Durif, Shiraz/Syrah and other high alcohol wines.

Fermentation characteristics

- **Fructo** is a strong fermenter at temperatures of 15-30°C (59-85°F) with a short lag phase.
- Cooler temperatures below 15°C (59°F) result in a more moderate fermentation rate.
- It has a high alcohol tolerance of up to >19% v/v, with the ability to inoculate in high alcohol conditions to restart fermentation.
- This yeast is a low foaming strain.

Nitrogen requirements

Fructo is considered a low nitrogen consumer. When using this yeast in stuck fermentation protocols, a fermentation aid should be used to assist fructose catabolism.

Volatile acidity

This yeast has shown not to produce VA levels above 0.2 g/L in standard juices, however as the alcohol potential of the grape juice rises, it may produce VA concentrations of up to 0.4 g/L.

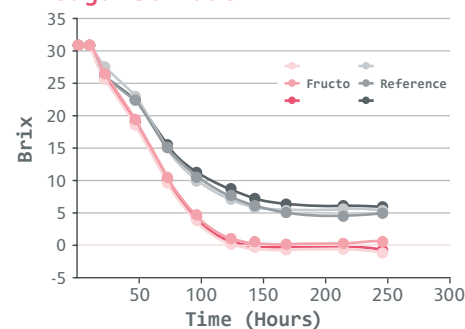
Flocculation

This yeast settles very well, thus allowing for easier filtration and downstream processing.

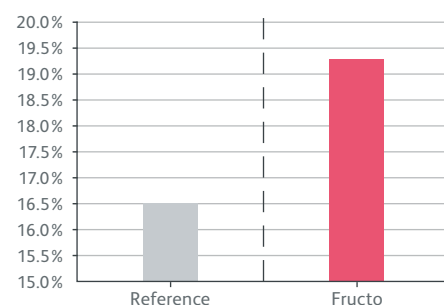
Killer activity

Fructo produces Killer toxin, hence is classified as a Killer positive yeast.

Sugar Utilization



Alcohol tolerance (v/v)



- Trials were conducted at UC Davis (USA) in the 2017 vintage using late harvest Zinfandel grapes with fermentation at 25°C.

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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