Applications
Cryo should be used for cold fermentations 10-13°C (50-55°F) in white grape varietals such as Sauvignon Blanc, Chenin Blanc, Semillon and Chardonnay. It can be used in tank or barrel fermentations as it produces a low level of foam during fermentation. The result is a varietal white wine with enhanced ester expression as the aromas are trapped under cold fermentation conditions. For less fruity esters we recommend fermenting warmer at 16-18°C (61-64°F).

Fermentation characteristics
- Alcohol tolerance is up to 14.5% v/v.
- Only low levels of foam are produced with this yeast strain, even at low temperatures.
- A fermentation aid is strongly recommended for low nutrient juices with this yeast.

Nitrogen requirements
Standard nitrogen additions via DAP or ammonia will result in successful fermentations with this yeast; however, a complex nutrient is recommended for low nutrient juices to ensure a successful fermentation.

Glycerol production
Cryo is a low to medium producer of glycerol at 5 to 6 g/L in the final wine.

Sulfur dioxide production
There is very little SO₂ produced by this yeast during fermentation.

Volatile acidity
Cryo produces low levels of volatile acidity up to 0.3 g/L on average.

Foaming
Cryo produces little or no foam, therefore suitable for barrel fermentations.

Contribution to aroma

<table>
<thead>
<tr>
<th>Isoamyl acetate</th>
<th>Ethyl isobutyrate</th>
</tr>
</thead>
<tbody>
<tr>
<td>µg/L</td>
<td>µg/L</td>
</tr>
<tr>
<td>100,000</td>
<td>10,000</td>
</tr>
<tr>
<td>1,000</td>
<td>100</td>
</tr>
<tr>
<td>100</td>
<td>0</td>
</tr>
</tbody>
</table>

- Trials were conducted at UC Davis (USA) in the 2017 vintage using Chardonnay grapes with fermentation at 15°C.
- OAV = Odour active value.