Cryo

product information

PINNACLE YEAST
THE WINEMAKER'S CHOICE

PINNACLE

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 SO_2 produced by this yeast during fermentation.

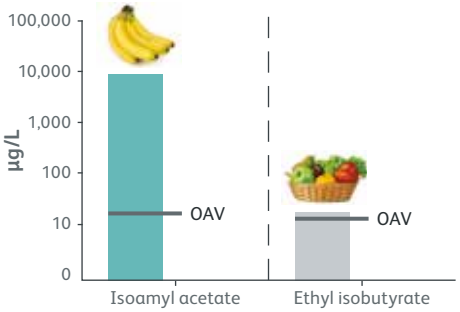
Volatile acidity

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

Foaming

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

Contribution to aroma



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

PRODUCT
A pure active dried wine yeast that is suitable for white wine vinification at cool temperatures

TYPE
Cryo has been identified as a *Saccharomyces cerevisiae*

ORIGIN
This yeast was originally isolated in France and purified by AB Biotek

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