

## Attributes of Pinnacle Yeast



Strain	Wine Style	Alcohol Tolerance (v/v)	Lag Phase	Fermentation Speed	Nitrogen Requirements	Optimal Temperature	MLF Compatibility	Glycerol Production	VA Production
Bubbly	Sparkling/ Restart	16%	Very short	Moderate	Low	10-32°C 50-90°F	N/A	Moderate	Low
Tropica	White	14.5%	Short	Fast	Moderate*	13-16°C 55-61°F	N/A	Moderate	Average*
White Select	White	15%	Medium	Moderate	Low to moderate	15-20°C 59-68°F	Recommended	High	Low
Cryo	White/Rosé	14%	Short	Fast	Low	12-24°C 54-75°F	N/A	Moderate	Very low
Fruit Red	Red/Rosé	15%	Short	Moderate	Low to moderate	18-29°C 65-84°F	Recommended	Low	Low
Complex	Red	15%	Long	Slow	Moderate	20-29°C 68-85°F	Highly recommended	Moderate	Low
Red	Red	16%	Very short	Moderate	Moderate to high	18-29°C 65-85°F	Recommended	High	Average
Red Select	Red	16%	Short	Moderate	Moderate to high	20-26°C 68-79°F	Not recommended	Moderate	Average
Fructo Select	Red/All	19%	Very short	Fast	Moderate	14-35°C 57-95°F	Recommended	Moderate	Low
Fructo	Red/Restart/All	18%	Very short	Fast	Low	13-35°C 55-95°F	Highly recommended	High	Average*
Robust	All	18%	Very short	Fast	Moderate	10-35°C 50-95°F	Inhibiting	High	Average
AWRI Bioprotect	All	6%	Very long	N/A	Low	28°C 82.4°F	N/A	Glycerol	Low

\*Consult your AB Biotek technical representative regarding low-nutrient, highly clarified and high-sugar juices.