

Chr. Hansen non-Saccharomyces yeasts: get the best from your wines

Now with three pure strains, all selected for their abilities to enhance flavor, aroma and mouth feel, Chr. Hansen has the widest selection of non-Saccharomyces yeasts. All strains are exclusively available through Gusmer Enterprises.

Use Chr. Hansen non-Saccharomyces yeast in conjunction with your favorite Saccharomyces yeast for distinct wines, reminiscent of a "wild fermentation", and with complete control.

- Enhance flavor, aroma, mouth-feel
- Reduce volatile acidity
- Ensure bio-protection



Prelude™

- Pure *Torulaspora delbrueckii*
- First introduced in 2009
- Perfect for Merlot, Pinot Noir, and classical Chardonnay



FrootZen™

- Pure *Pichia kluyveri*
- First introduced in 2010
- Ideal for fruit forward Chardonnay and Sauvignon Blanc



Concerto™

- Pure *Kluyveromyces thermotolerans*
- First introduced in 2011
- Made for Cabernet Sauvignon, Syrah and Zinfandel

CHR HANSEN

Improving food & health

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