



Introducing the new Pinnacle Distinction range, eight different distiller's yeast products creating a highly differentiated range of new make spirit aromas and flavours. Leveraging our "Yeast for Flavour" concept we successfully deliver new make flavours to drive flavour innovation and create blending diversity that combines perfectly with the casks and barrels of your choice.

The pressure on distilleries to appeal to the next generation of whisky consumers is immense and an ever-present challenge. Future spirits consumers - such as Millennials, Gen z and even Alpha moving forward, will demand a wide range of flavours and taste experiences that are evolving at a fast pace. While different cask types have given us wide variety of whisky flavour combinations in the past, this technology is starting to reach maturity. An industry wide challenge has been set to discover the next flavour differentiator in whisky.

AB Biotek have answered this challenge by releasing our latest technology led solution to the whisky distilling industry - The Pinnacle Distinction Range.

SCAN ME



Introductory video by **Alex Moriarty -**AB Biotek Global Technical Lead (*Distilled Spirits*)

	Informal Descriptor	Aroma	Palate	Mouthfeel (x/10)
1. DISTILLERS YEAST CNO	Artisan Rye Bread	Cereal Nutty Oily	Nutty Biscuit Caramel	Viscosity-7.5 Heat-2 Astringency-5
2. DISTILLERS YEAST CFF	Citrus Blossom	Citrus Floral Fruity	Sweet Citrus Fruity	Viscosity-5.5 Heat-5 Astringency-5
3. DISTILLERS YEAST FFR	Red Berries & Rose Water	Fruity Floral Red Berry	Fruity Sweet	Viscosity-4 Heat-8 Astringency-3
4. DISTILLERS YEAST FFS Phyr. FLORAL SSC	Spiced Fruit Bun	Fruity Floral Spicy	Banana Floral Sweet Biscuit	Viscosity-7.5 Heat-2 Astringency-5
5. DISTILLERS YEAST GABT	Apple Pie	Green Apple Buttery Cereal	Caramel Soft Herbaceou	Viscosity-6 Heat-2 Astringency-5
6. DISTILLERS YEAST BON	Banana Split	Banana Nutty Oily	Banana Sweet Floral	Viscosity-9 Heat-2 Astringency-5
7. DISTILLERS YEAST FGG	Fresh Fruit Salad	Fruity Fresh Green/Grassy	Fruity Sweet	Viscosity-6 Heat-8 Astringency-5
8. DISTILLERS YEAST BLFF		Floral Fruity Cereal	Nutty Biscuit Caramel	Viscosity-2 Heat-5 Astringency-5

Balanced Floral & Fruity