

Red



RENAISSANCE
WINE YEAST

ANDANTE (ADT-36)

A reliable and
fruity yeast for red
winemaking

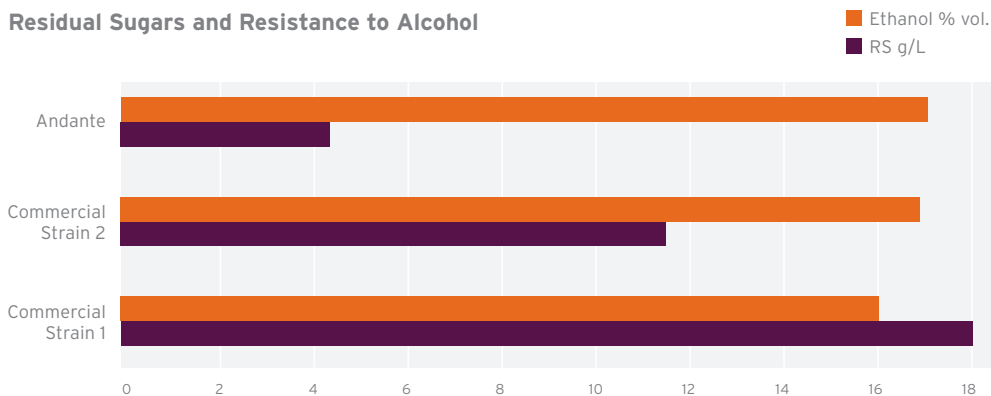
Andante is a versatile strain that produces a red fruit overture with good color stability and flavor across all red varieties. Andante tolerates up to 17% alcohol and will generally consume around 30% of malic acid present during the alcoholic fermentation. Andante maintains desired varietal characteristics while producing aromas and flavors of fresh fruit as raspberry, strawberry, and red plum.

Andante is ideally suited for wines that have higher alcohol levels, such as full bodied Shiraz or Zinfandel. Given its red fruit notes, the strain also has outstanding aromatic compatibility for moderate climate Cabernet Sauvignon and Sangiovese.

Recommended Varietals:

- Shiraz
- Zinfandel
- Cabernet Sauvignon
- Sangiovese

Residual Sugars and Resistance to Alcohol



TECHNICAL CHARACTERISTICS

Kinetics	Moderate to Fast
Optimal Temperature	18 °C to 35 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	17%
Nitrogen Requirements	Low - Medium
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.4 g/L
Glycerol	7.0-9.0 g/L
Volatile Acidity	Moderate
SO₂ Production	Low
H₂S Production	None
Foam Production	Low

YAN Levels:

Low	150-225
Medium	225-300
High	300+

* Once active fermentation has been established.

** Grams of sugar required to produce 1% alcohol (v/v). Varies depending on the sugar and nutrients composition of the must and environmental conditions.



REHYDRATION PROTOCOL

Correct yeast rehydration is crucial to obtain a healthy fermentation.

Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.

Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

Note: Directly adding dry yeast to the must or juice tank is not advised.



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