

RENAISSANCE YEAST

Andante | Hydrogen Sulfide Preventing Wine Yeast



H₂S PREVENTION



NON-GMO



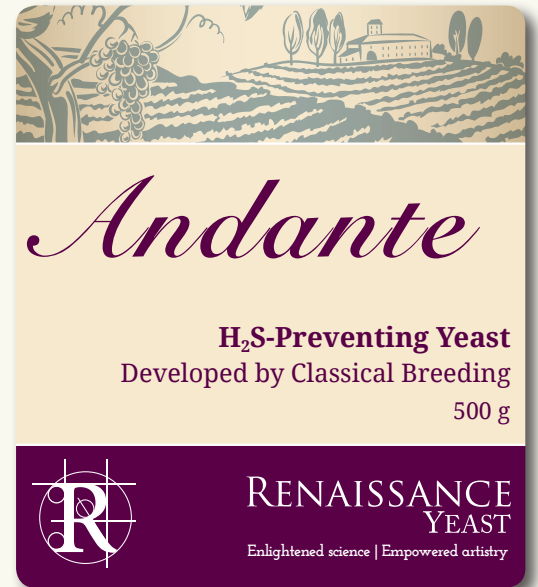
SPECIES



S. cerevisiae

Andante (*Saccharomyces cerevisiae*) is an H₂S-preventing red wine yeast strain that produces an intense fruit overture followed by a mild spiciness and a smooth tannin finish. Andante also imparts good mid-palate fullness with color and flavor stability across all varietals. The strain ferments at a moderate tempo and performs well in medium nitrogen musts.

Like all of Renaissance Yeast's H₂S-preventing yeast strains, Andante is a classically developed, non-GMO wine yeast strain that has been naturally selected for its inability to produce H₂S during fermentation—thereby greatly reducing the risk of H₂S contaminating your wine. Simultaneously, Andante helps enhance a wine's complexity, and compose beautiful aromatic notes. Together, these attributes make Andante an excellent addition to the winemaker's palette of tools for composing their next masterpiece.












Spicy, smooth, intense



RECOMMENDED
VARIETALS

- Cab. Sauvignon
- Zinfandel
- Syrah
- Sangiovese

Also available certified organic

 INOCULATION RATE	 FERMENTATION TEMPO	 TEMPERATURE RANGE	 ALCOHOL TOLERANCE
0.2-0.35 g/L	moderate	15-35 °C (59-95 °F)	17%
 COMPETITIVE FACTOR	 NITROGEN REQUIREMENTS	 FOAM PRODUCTION	 GLUTEN FREE
neutral	medium	low	

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