













RENAISSANCE YEAST

Andante

A versatile and reliable yeast for making red wines.

Andante is a versatile strain that produces a red fruit overture with color and flavor stability across all red varieties. Andante also tolerates up to 17% alcohol and will generally consume around 30% of the malic acid present during primary fermentation.

Technical Characteristics

 KINETICS <i>Moderate to Fast</i>	 OPTIMAL TEMPERATURE <i>18-35°C</i>	 COLD TOLERANCE <i>15°C</i>	 ALCOHOL TOLERANCE <i>17%</i>	 NITROGEN REQUIREMENTS <i>Low to Moderate</i>	 KILLER FACTOR <i>Neutral</i>	 FLOCCULATION <i>High</i>
 DOSAGE <i>0.2-0.35g/L</i>	$\text{°Bx} \rightarrow \text{ABV}$ CONVERSION FACTOR <i>16.4 g/L</i>	$\begin{array}{c} \text{H} & \text{H} & \text{H} \\ & & \\ \text{H}-\text{C} & -\text{C} & -\text{C}-\text{H} \\ & & \\ \text{OH} & \text{OH} & \text{OH} \end{array}$ GLYCEROL <i>7-9 g/L</i>	 VOLATILE ACIDITY <i>Moderate</i>	 SO ₂ PRODUCTION <i>Low</i>	 H ₂ S PRODUCTION <i>None</i>	 FOAM PRODUCTION <i>Low</i>

Applications

Andante maintains desired varietal characteristics while producing aromas and flavors of fresh red fruit such as raspberry, strawberry, and plum. It is particularly suited for use in Cabernet Sauvignon, Zinfandel, Syrah, and Sangiovese.

Notes

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



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