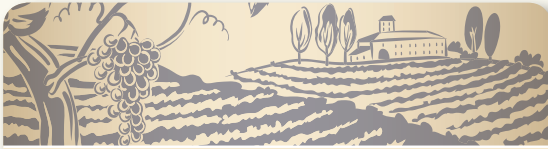




RENAISSANCE YEAST



Andante

H₂S-Preventing Yeast
Developed by Classical Breeding
500 g



RENAISSANCE
YEAST
ENLIGHTENED SCIENCE | EMPOWERED ARTISTRY



H₂S PREVENTION



NON-GMO



SPECIES

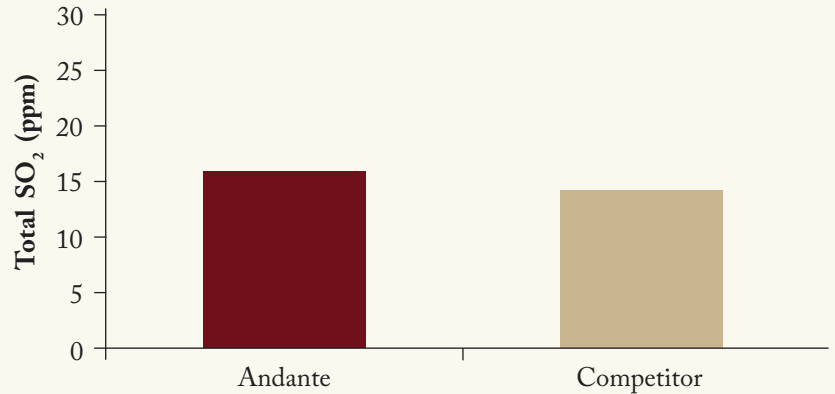


S. cerevisiae

Andante

A neutral fermenter with a clean smooth finish and alcohol tolerance up to 17%.

SO₂ Levels



Sensory Attributes:

Medium bodied with a short, smooth finish. Andante produces delicate ciders that showcase the natural aromatics of the fruit being fermented while imparting hints of apple blossom and caramel.

Recommended Cider Styles:

New World, English, Perry, New England, and Sparkling Ciders. Andante is not recommended for cider styles that are fortified with sucrose.



KILLER PHENOTYPE

neutral



TEMPERATURE RANGE

13-30 °C



OPTIMAL TEMPERATURE

16-25 °C



ALCOHOL TOLERANCE

17%



NUTRIENT REQUIREMENTS

low-med



SO₂ PRODUCTION

low



FLOCCULATION

high



MLF COMPATIBLE

