

# RENAISSANCE YEAST

## Avante

*A versatile and reliable yeast for making red wines.*

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

### Technical Characteristics



KINETICS

*Moderate to Fast*



OPTIMAL TEMPERATURE

*18-35°C*



COLD TOLERANCE

*15°C*



ALCOHOL TOLERANCE

*17%*



NITROGEN REQUIREMENTS

*Moderate*



KILLER FACTOR

*Neutral*



FLOCCULATION

*High*



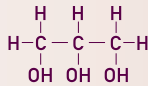
DOSAGE

*0.2-0.35g/L*

°Bx → ABV

CONVERSION FACTOR

*16.4 g/L*



GLYCEROL

*7-9 g/L*

VA

VOLATILE ACIDITY

*Moderate*



SO<sub>2</sub> PRODUCTION

*Low*



H<sub>2</sub>S PRODUCTION

*None*



FOAM PRODUCTION

*Low*

### Applications

Avante 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.

YAN LEVELS\*

LOW: 150 - 225 MED: 225 - 300 HIGH: 300+



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