



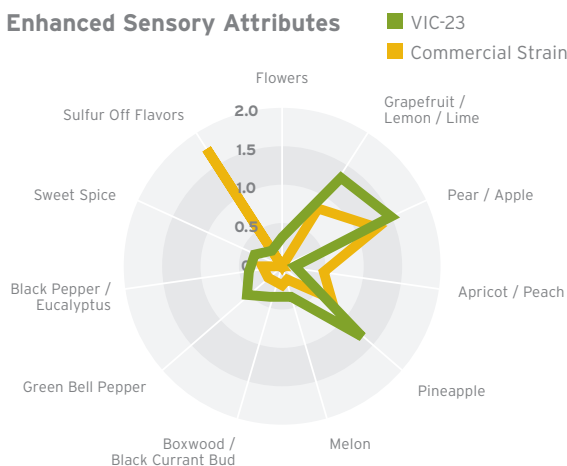
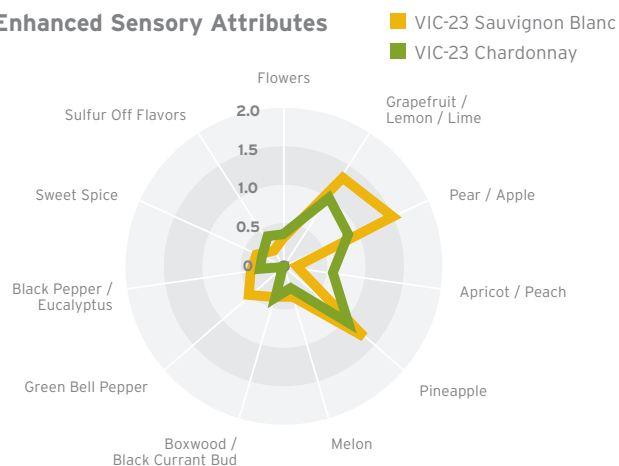
A clean fermenting yeast for elegant, crisp, and lively white wines.

Vivace is a general white vinification strain. A good fermenter that will perform in a wide range of temperatures (14-28 °C), this strain will reveal the varietal attributes of the grapes, along with notes of pear, apple, grapefruit, lime and fresh pineapple, which will add a delicate complexity.

Vivace is recommended for cool climate Chardonnays (e.g. Chablis), where pear, green plum and apple notes are desired, as well as Australian and German Rieslings styles because of its beta-Lyase activity and its citrusy (lime) characteristics. It can be a great pair for spicy Alsatian Pinot Gris or Italian Pinot Grigio as it also presents hints of black pepper, eucalyptus and sweet spice. Due to its H₂S prevention and its MLF compatibility, it can be used perfectly in barrel fermentation of Sauvignon Blanc "Fume Blanc" style.

Recommended Varietals:

- Chardonnay
- Riesling
- Pinot Gris / Grigio
- Chardonnay
- Sauvignon Blanc

Enhanced Sensory Attributes

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TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	14 °C to 28 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Medium - High
Killer Factor	Active
Flocculation	High

* Once active fermentation has been established.

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	6.0-7.5 g/L
Volatile Acidity	Low
SO₂ Production	Low
H₂S Production	None
Foam Production	Low

YAN Levels:

Low	150-225
Medium	225-300
High	300+

** 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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