

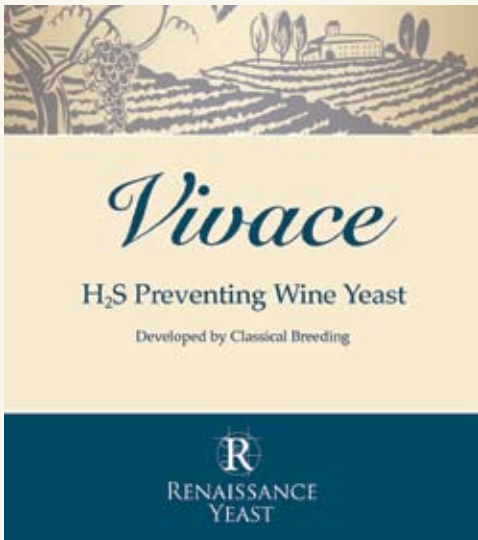


RENAISSANCE
YEAST

VIVACE

Product Information
and Usage Guidelines

Vivace is a H₂S-preventing wine yeast strain ideal for artisan style sparkling wines, fruit forward grape wines and fruit wines. A rapid, clean fermenter characterized by its ability to work under diverse conditions, this yeast demonstrates strong fermentation kinetics while preserving fresh, fruit character.



SPECIFICATIONS:

- For Whites, sparkling & fruit wines
- Temperature range: 12 – 30°C (54 – 86°F)
- Fast fermentation tempo
- Alcohol tolerance: 16%
- Neutral competitive factor
- Medium to high nitrogen requirements
- Low foam production
- Prevents H₂S in fermentation
- Gluten free.

SPECIES:

Species: *Saccharomyces cerevisiae bayanus*. Vivace is the product of classic breeding and is GMO free.

Viability/Living cells: > 1.0 x 10¹⁰ cells/gram

Package sizes: 8g, 500g and 10kg vacuum-packed foil sachets.

Storage conditions: Store cool and dry, 4-15°C (39-59°F). **Do not freeze!**

Inoculation Rate: 250-400g/1000L (2.2-3.3lbs/1000 gallons)

Note: inoculation range is based on the juice sugar content and condition of grapes.

INOCULATION GUIDELINES:

1. Prepare a chlorine-free, 3:1 water to juice mixture of approximately 5 times the yeast weight at 35 – 40°C (95 – 104°F).
2. Gently sprinkle the yeast into the water-juice mixture and, without stirring, allow 10 minutes for hydration.
3. Stir the yeast into the water-juice mixture allowing it an additional 10 minutes to fully hydrate.
4. Add enough juice to the yeast suspension to lower the temperature by 5°C (9°F). Let mixture acclimate for 5 minutes.
5. Repeat step 4 until the temperature of the yeast suspension is less than 8°C (15°F) warmer than the must or juice to be inoculated.
6. Slowly add the yeast mixture into must or juice.

Note: Directly adding dry yeast to the must or juice tank is not advisable.

QUESTIONS? Email us at info@renaissanceyeast.com
Or, call us at: 604-822-6499 (9-5 Pacific Time - Country Code 01)