

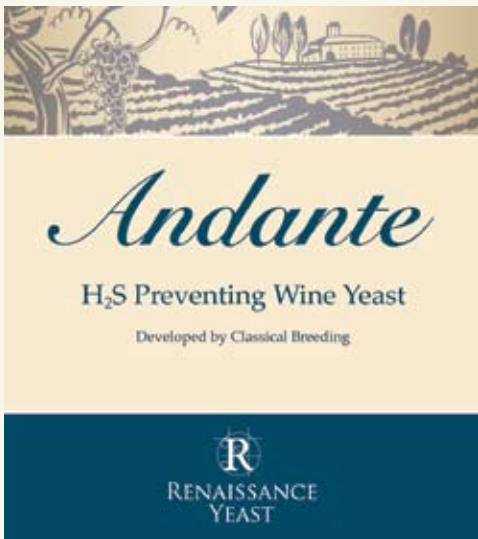


RENAISSANCE  
YEAST

# ANDANTE

Product Information  
and Usage Guidelines

Andante is an H<sub>2</sub>S-preventing wine yeast that is ideal for red wines. This yeast can also be used in the production of Chardonnay. In red wines Andante produces an intense fruit overture followed by a mild spiciness and a smooth tannin finish. Andante also imparts good mid-palate fullness with color and flavor stability across all varietals. The strain ferments at a moderate tempo and performs well in medium nitrogen musts.



#### SPECIFICATIONS:

- For Cabernet Sauvignon, Zinfandel, Syrah, Sangiovese and Chardonnay
- Temperature range: 15 – 35°C (59 – 95°F)
- Moderate fermentation tempo
- Alcohol tolerance: : 17%
- Neutral competitive factor
- Medium nitrogen requirements
- Low foam production
- Prevents H<sub>2</sub>S in fermentation
- Gluten free.

#### SPECIES:

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

**Viability/Living cells:** > 1.0 x 10<sup>10</sup> 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](mailto:info@renaissanceyeast.com)  
Or, call us at: 604-822-6499 (9-5 Pacific Time - Country Code 01)