

# Andante

## Classically Developed Yeast

### PRODUCT INFORMATION AND SPECIFICATIONS:

#### Description:

Andante is a H<sub>2</sub>S-preventing wine yeast strain developed using the art of classical breeding. Ideal for red wines, this yeast produces an intense fruit overture followed by a mild spiciness and a smooth tannin finish. Good mid-palate fullness and color and flavor stability. The strain ferments at a moderate tempo and performs well in low-to-medium nitrogen musts. Andante is able to bring out differentiated varietal aromas by bringing out the rich concentrated flavors found in varietals such as Cabernet Sauvignon, Zinfandel, Syrah and Sangiovese. Can also be used in the production of Chardonnay.

#### Specifications:

- For Cabernet Sauvignon, Zinfandel, Syrah, Sangiovese and Chardonnay
- Temp. Range: 15 - 28°C (59 - 82°F)
- Medium speed fermenter
- Alcohol tolerance: 16%
- Medium nitrogen requirements
- Eliminates H<sub>2</sub>S in fermentation
- Neutral competitive factor
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)



DE-ÖKO-003  
EU-Landwirtschaft

<b>Species:</b>	<i>Saccharomyces cerevisiae</i>
<b>Viability/Living cells:</b>	> 0.5 - 3 x 10 <sup>10</sup> cells/gram
<b>Package sizes:</b>	500g and 10kg vacuum packed foil sachets.
<b>Storage conditions:</b>	Store cool and dry at 4 - 7°C (39 - 45°F). <b>Do not freeze!</b>
<b>Inoculation Rate:</b>	1.0-1.5kg (2.2-3.3lbs)/1000 gallons (25 to 40g/hl)

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

#### Inoculation guidelines:

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

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

#### Quality Guarantee:

Phytterra Yeast guarantees the quality of its products sold in their original packaging, used in conformity with the "best before" date and the storage conditions noted above.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

For More Information: Please visit us at [www.phytterra.com](http://www.phytterra.com) or call 707-258-8333

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