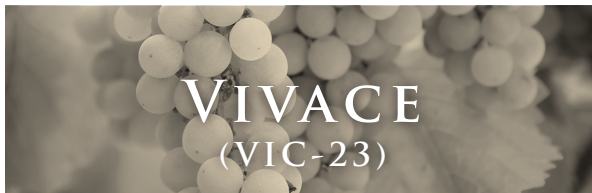




# RENAISSANCE

## WINE YEAST



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

- Vivace is a general white vinification strain, and is also a popular choice for neutral seltzer fermentations
- Prevents formation of H<sub>2</sub>S
- A strong fermenter that will perform in a wide range of temperatures (14-28 °C)
- This strain reveals notes of pear, apple, grapefruit, lime and fresh pineapple, which will add a delicate complexity
- MLF compatible

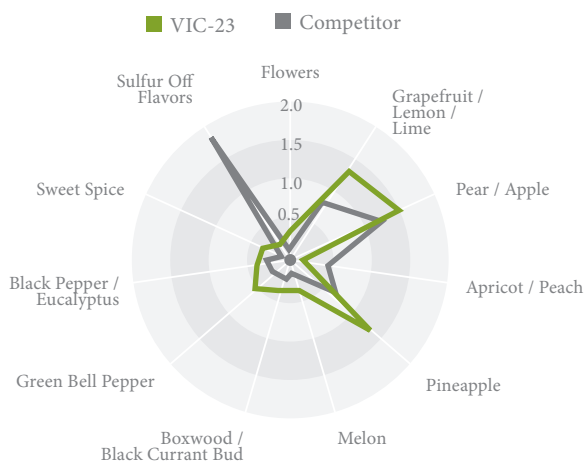
Vivace is recommended for cool climate Chardonnays (e.g. Chablis), where pear, green plum and apple notes are desired, as well as Australian and German Rieslings styles due to its citrusy (lime) characteristics. It can be a great pair for spicy Alsacian Pinot Gris or Italian Pinot Grigio as it also presents hints of black pepper, eucalyptus. Due to its H<sub>2</sub>S prevention and its MLF compatibility, it can be used perfectly in barrel fermentation of Sauvignon Blanc “Fume Blanc” style.

### Recommended Varietals:

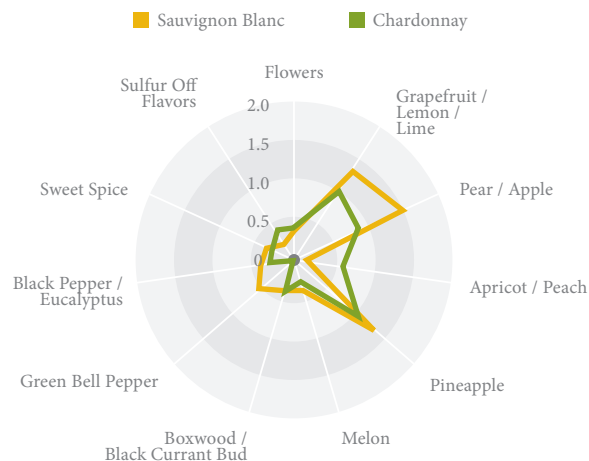
- Chardonnay
- Riesling
- Pinot Gris / Grigio
- Sauvignon Blanc

It is not recommended to use Vivace for grapes recently treated with copper sulfate (or other fungicides) or musts contaminated by such compounds as its overall fermentation performance may be affected.

Sensory Profile in Sauvignon Blanc



VIC-23 Sensory Attributes



## TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	14 °C to 28 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Moderate
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
SO <sub>2</sub> Production	Low
H <sub>2</sub> S Production***	Non-Detectable
Foam Production	Low

### YAN Levels:

Low	150-225
Moderate	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.

\*\*\* below threshold of detection in conditions tested



## 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. The inoculation rate and the use of SO<sub>2</sub>, yeast hulls, rehydration nutrients, lysozyme should be decided according to the judgment of the winemaker.

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WINE YEAST

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