

Reds

ANDANTE (ADT-36)

A reliable and fruity yeast
for red winemaking

- Andante is a versatile red vinification strain
- Tolerates up to 17% alcohol
- Prevents the formation of H₂S
- Produces a red fruit overtone with good color stability across all red varieties
- Consumes around 25-30% of malic acid present during the alcoholic fermentation
- Andante maintains desired varietal characteristics while producing aromas and flavours of raspberry, strawberry, and red plum

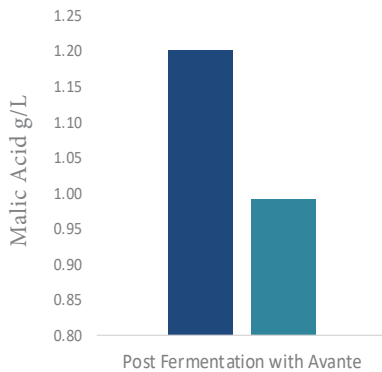
Andante is ideally suited for wines that have higher alcohol levels, such as full bodied Shiraz or Zinfandel. Given its red fruit notes, the strain also has outstanding aromatic compatibility for moderate climate Cabernet Sauvignon and Sangiovese.

Recommended Varietals:

- Shiraz
- Zinfandel
- Cabernet Sauvignon
- Sangiovese

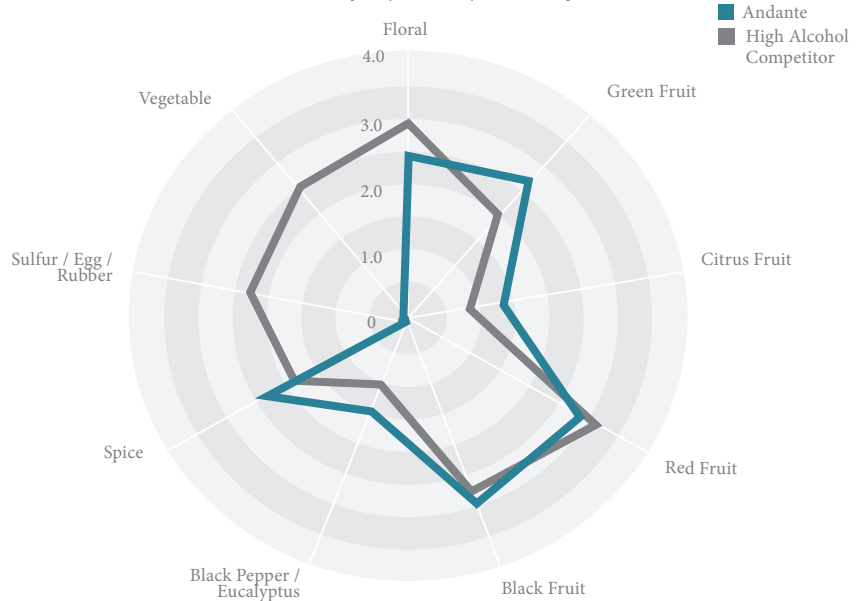
Malic Acid Consumption

Pinot noir | Brix 24.6 | YAN 268 mgN/L



Produces Red & Black Fruit Aromas Without Sulphur Off-aromas

Cabernet Sauvignon | Brix 23.4 | YAN 320 mgN/L



TECHNICAL CHARACTERISTICS

Kinetics	Moderate to Fast
Optimal Temperature	18 °C to 35 °C
Cold Tolerance*	15 °C
Alcohol Tolerance	17% vol
Nitrogen Requirements	Low - Moderate
Killer Factor	Neutral
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.4 g/L
Glycerol	7.0-9.0 g/L
Volatile Acidity	Moderate
SO ₂ Production	Low
H ₂ S Production***	Non-Detectable
Foam Production	Low

YAN Levels:

Low	150-225
Moderate	225-300
High	300+

* Once active fermentation has been established.

** 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