

Reds

AVANTE (ADT-36)

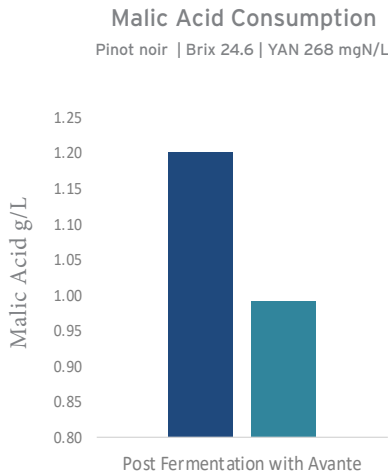
A reliable and fruity yeast
for red winemaking

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

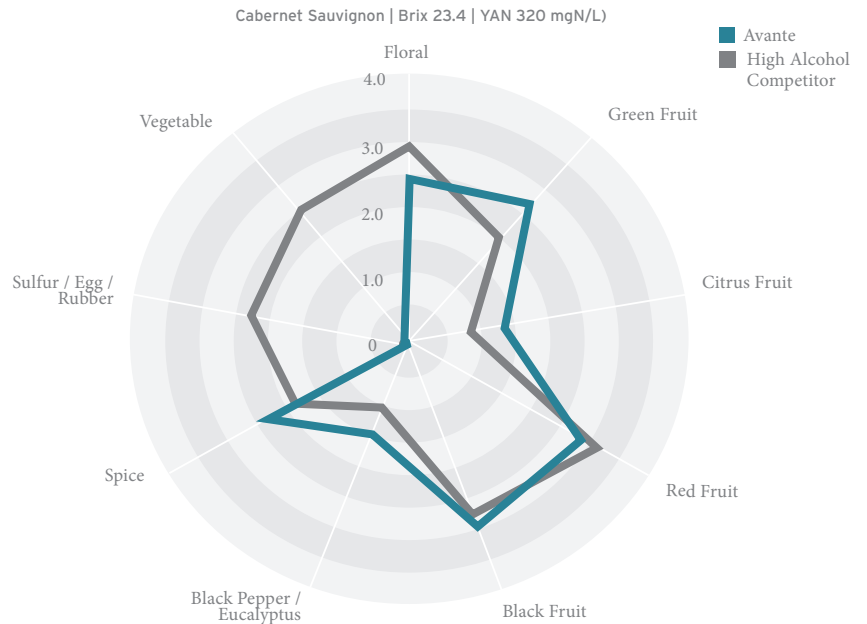
Avante is ideally suited for wines that have higher alcohol levels, such as full bodied Shiraz or Zinfandel. Given its red fruit notes, the strain also has outstanding aromatic compatibility for moderate climate Cabernet Sauvignon and Sangiovese.

Recommended Varietals:

- Shiraz
- Zinfandel
- Cabernet Sauvignon
- Sangiovese



Produces Red & Black Fruit Aromas Without Sulphur Off-aromas



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