White

RENAISSANCE
WINE YEAST

ALLEGRO
(AL-48)

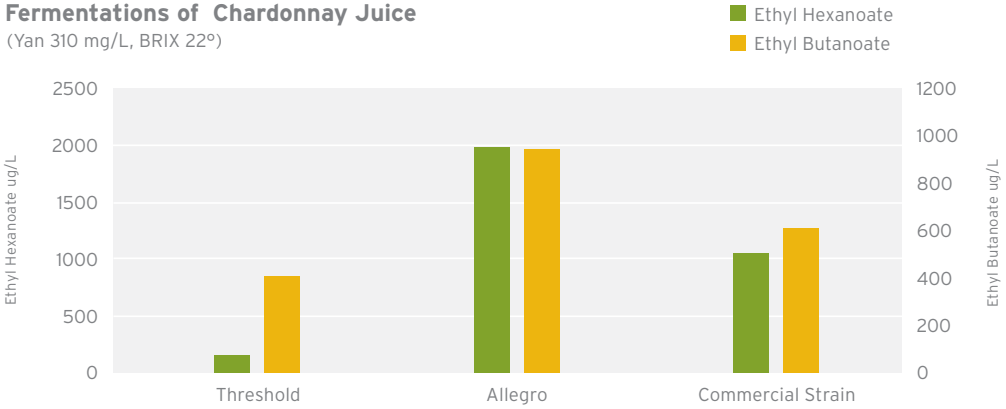
An ester-producing yeast for more aromatic modern white wines.

Allegro is a fruit forward yeast strain. It produces high amounts of secondary aromas (esters) without masking the varietal expression of the grapes. The nose reveals notes of peach, guava, pear and white flowers. Allegro consumes 20% of malic acid during Alcoholic Fermentation, has a short lag phase and it is recommended for white and rosé vinification. Allegro pairs perfectly with moderate climate Chardonnay and Viogner, where peach and melon predominates, but it is also an ideal partner with more neutral varietals as Ugni Blanc, Colombard, Pinot Blanc, Chenin or high yielding vineyards. Because Allegro is H_2S-preventing, it is the perfect ally for barrel aging on the lees, where Allegro can increase the mouthfeel and texture of Chardonnay, Viognier, Chenin and Semillon without producing H_2S off aromas. Allegro is MLF compatible with a moderate nutrients requirement and extremely low production of SO_2.

Recommended Varietals:

- *Chardonnay*
- *Viogner*
- *Ugni Blanc*
- *Colombard*
- *Pinot Blanc*
- *Chenin*
- *Semillon*

Fermentations of Chardonnay Juice
(Yan 310 mg/L, BRIX 22°)



Ester Compounds:

Ethyl Butanoate:
fruity, flowery, pineapple, blackberry, apple, strawberry

Ethyl Butanoate:
papaya

TECHNICAL CHARACTERISTICS

Kinetics	Moderate
Optimal Temperature	15 °C to 28 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Moderate
Killer Factor	Active
Flocculation	High

Dosage	0.2-0.35 g/L
Conversion Factor**	16.3 g/L
Glycerol	5.0-7.0 g/L
Volatile Acidity	Low
SO_2 Production	Very Low - None
H_2S Production	None
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.*

REHYDRATION PROTOCOL

Correct yeast rehydration is crucial to obtain a healthy fermentation.

Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.

non GMO

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.

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