

## Wine yeast ADT (*Saccharomyces cerevisiae*)

### ■ DESCRIPTION

ADT is a H<sub>2</sub>S-preventing that is ideal for red wines. This yeast produces an intense fruit overtone followed by a mild spiciness and a smooth tannin finish. Good mid-palate fullness with color and flavor stability. The strain ferments at a moderate tempo and performs well in medium nitrogen musts. ADT 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.

### ■ FERMENTATION CHARACTERISTICS

- ✧ For Cabernet Sauvignon, Zinfandel, Syrah, Sangiovese and Chardonnay
- ✧ Temp. Range: 15 – 28°C (50 - 82°F)
- ✧ Moderate fermentation tempo
- ✧ Alcohol tolerance: 16%
- ✧ Neutral competitive factor
- ✧ High nitrogen requirements
- ✧ Low foam production
- ✧ Eliminates H<sub>2</sub>S in fermentation
- ✧ Gluten free, no wheat binders

### ■ DOSAGE

- ✧ General fermentation: 150-250ppm
- ✧ Restart fermentation: 250-350ppm

### ■ PROTOCOL FOR USE

Rehydrate the yeast in 5-10 times its weight in water (containing 5% sugar) or a 3:1 water to juice mixture at 35-40°C in a clean container. Gently mix in, then let hydrate for 10-20minutes. Add the starter to the must using the pump-over method.

#### TIPS:

- 1 The difference between the yeast and must temperatures should not exceed 10°C during inoculation.
- 2 Fermentations using active dry yeast can reduce the risk of wild yeast and harmful microorganism contamination.
- 3 The rehydration process must not exceed 30 minutes.

### ■ PACKAGING AND STORAGE:

**PACKAGING:** 500 g vacuum bag, 500g\*20 bags / box, also according to customer demand.

**STORAGE:** Store in original sealed packages, in a cool dry environment (4-25°C). Shelf life at the recommended storage temperature is 3 years. After opening the package run out as soon as possible; avoid long-term storage at temperature above 30 °C or humid environments.

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.

### Angel Yeast Co., Ltd.

168 Chengdong Avenue, Yichang, Hubei 443003, P.R.China  
Tel:+86 717 6353619, 6369520

Email : [ethanol@angelyeast.com](mailto:ethanol@angelyeast.com)  
Website : [en.angelyeast.com](http://en.angelyeast.com)