

# ENARTIS FERM YEAST

Strain	Specie	Temperature	Lag phase	Fermentation speed	Alcohol tolerance	Factor Killer	MLF compatibility	Nitrogen needs	Oxygen needs	SO2 production	VA production	Sensory effect	White	Rosé	Young reds	Aged reds	Resturt stuck	Late Harvest sweet	Late harvest dry	Sparkling
HT	<i>S. cerevisiae</i>	20-35°C	Short	High	14%	Neutral	High	Low	Low	Low	Low	Varietal	2	3	4	4	1	1	1	1
LV	<i>S. bayanus</i>	15-30°C	Short	High	16%	Neutral	Low	Low	Low	Low	Low	Esters	4	4	3	1	2	1	1	2
TOP Floral	<i>S. bayanus</i>	10-25°C	Medium	Medium	15%	Neutral	Good	Medium	Medium-Low	Low	Low	Esters + hiegher alcohols	4	4	4	1	1	1	1	
TOP Essence	<i>S. cerevisiae</i>	15-25%	Short	Medium	15%	Killer	Low	Medium	Medium	Medium	Low	Esters	4	4	3	1	1	4	1	
TOP 20	<i>S. cerevisiae</i>	15-30°C	Medium	Medium	15%	Neutral	High	Medium	Medium	Low	Medium-Low	Esters	1	4	4	2	1	1	1	
TOP 15	<i>S. bayanus</i>	10-28°C	Short	High	17%	Killer	Neutral	Medium-Low	Low	Low	Low	Neutral	4	2	2	2	4	3	4	4
Redfruit	<i>S. cerevisiae</i>	14-34°C	Short	High	16%	Killer	Neutral	High	High	Medium	Medium-Low	Esters	1	4	4	2	1	4	1	
Vintage Red	<i>S. cerevisiae</i>	18-32°C	Short	Medium	16%	Neutral	High	Medium	Medium-High	Low	Medium	Varietal	1	1	2	4	1	1	1	
ES 454	<i>S. cerevisiae</i>	18-30°C	Medium	Medium	16%	Sensitive	High	Medium	Medium	Low	Medium	Varietal	1	2	3	4	1	1	1	
ES 488	<i>S. cerevisiae</i>	15-28°C	Short	Medium	16%	Killer	High	High	High	Low	Low	Varietal + Esters	1	1	2	4	1	1	1	
ES 123	<i>S. cerevisiae</i>	15-25°C	Short	Medium	14%	Killer	Low	High	Medium	Low	Low	Esters	4	3	1	1	1	4	1	
Aroma White	<i>S. cerevisiae</i>	15-24°C	Medium	Medium	15%	Killer	Neutral	Medium-Low	Medium	Low	Medium-Low	Esters	4	3	2	1	1	4	1	
Vintage White	<i>S. cerevisiae</i>	14-24°C	Short	Medium	15,5%	Killer	Good	High	Medium-High	Low	Low	Varietal	4	2	1	1	1	4	1	
ES 181	<i>S. bayanus</i>	10-20°C	Short	High	16,5%	Killer	Low	Low	Medium-Low	Low	Low	Varietal + Esters	4	2	1	1	2	4	1	
ES Perlage	<i>S. bayanus</i>	10-30°C	Short	Medium	17%	Killer	Low	Low	Low	Low	Low	Neutral	4	3	3	2	3	1	1	4
EZ FERM	<i>S. bayanus</i> + <i>S. cerevisiae</i>	12-34°C	Short	High	16,5%	Neutral	High	Medium-Low	Low	Low	Low	Varietal	3	2	3	4	3	2	4	
EZ FERM 44	<i>S. bayanus</i>	15-30°C	Short	Medium	17,5%	Neutral	Neutral	Low	Low	Low	Medium-Low	Neutral	3	2	3	3	4	1	4	

# THE VINQUIRY COLLECTION

Strain	Specie	Temperature	Lag phase	Fermentation speed	Alcohol tolerance	Factor Killer	MLF compatibility	Nitrogen needs	Oxygen needs	SO2 production	VA production	Sensory effect	White	Rosé	Young reds	Aged reds	Resturt stuck	Late Harvest sweet	Late harvest dry	Sparkling
ASSMANSHAUSEN	<i>S. cerevisiae</i>	20-30°C	Lunga	Lenta	15%	Neutral	High	Medium	Low	Low	Medium	Varietal	2	1	4	4	1	1	1	1
VQ 10	<i>S. bayanus</i>	10-25°C	Short	Medium-High	17%	killer	Neutral	Low	Low	Low	Low	Neutral	4	2	2	1	2	1	1	1
VQ 51	<i>S. cerevisiae</i>	20-30°C	Short	Medium	16%	Sensitive	Good	Medium	Medium-High	Medium	Low	Varietal	1	2	2	4	1	1	1	1