









YEAST

ENARTISFERM AMR-1

Strain for late harvest wines.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm AMR-1 is a high alcohol tolerant yeast selected from Amarone grapes for the fermentation of late harvest and dried grapes. It produces very elegant wines that express varietal and terroir character. Even in difficult conditions, such as high sugar and alcohol concentration, low pH and low temperature, EnartisFerm AMR-1 can quickly ferment dry, producing clean wines with a pleasant black fruit and spice aroma. During the <i>sur lies</i> phase, it releases large quantities of mannoproteins and polysaccharides that improve mouthfeel and color stability.</p>																		
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> White and red grapes with high potential alcohol content Fermentation at low temperatures Late harvest wine 																		
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 - 3.3 lb/1000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and difficult microbiological conditions.</p>																		
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Suspend dry yeast in 10 times its weight of clean, warm (35-40°C or 95-104°F) water. Stir gently. Let suspension stand for 20 minutes, then gently stir again. Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F). Homogenize by pumping over or mixing inoculated juice. <p>Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.</p>																		

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>Wines produced with EnartisFerm AMR-1 respect varietal and terroir characters. To further improve these characteristics, it is recommended to add a nutrient such as Nutriferm Arom Plus at yeast inoculation for primary fermentation. Using Nutriferm Arom Plus at inoculation favors the dominance of the selected yeast, prevents the synthesis of bad flavors and at the same time enhances the production of fruity aromas.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 0.5 kg, 10 kg</p> <p>Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area. Opened package: carefully reseal and store as indicated above; use quickly.</p>
	<p>COMPLIANCE The product is in compliance with: Codex Oenologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EC) N. 606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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