

**YEAST**

# ENARTISFERM ES454

Yeast for red wines to be aged.

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm ES454 is recommended for the production of wines made from well-ripened grapes and destined for medium-to-long term ageing. It has moderate and regular fermentation kinetics which makes it suitable for long maceration.</p> <p>Given its excellent extraction capability, it produces wines with intense and stable color, great structure and smooth mouthfeel.</p> <p>EnartisFerm ES454 respects varietal aromas and reflects <i>terroir</i> while increasing ripe fruit and spicy notes.</p>												
	<p><b>MICROBIOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>18 - 28°C (64-82.4°F)</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate: allows for long maceration and limits temperature peak</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 16% v/v</td> </tr> <tr> <td>Killer factor</td> <td>sensitive</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	18 - 28°C (64-82.4°F)	Lag phase	short	Fermentation speed	moderate: allows for long maceration and limits temperature peak	Alcohol tolerance	≤ 16% v/v	Killer factor	sensitive
Species	<i>Saccharomyces cerevisiae</i>												
Fermentation temperature	18 - 28°C (64-82.4°F)												
Lag phase	short												
Fermentation speed	moderate: allows for long maceration and limits temperature peak												
Alcohol tolerance	≤ 16% v/v												
Killer factor	sensitive												
	<p><b>ENOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Nitrogen needs</td> <td>medium</td> </tr> <tr> <td>Oxygen needs</td> <td>low</td> </tr> <tr> <td>Volatile acidity production</td> <td>low</td> </tr> <tr> <td>H<sub>2</sub>S production</td> <td>low</td> </tr> <tr> <td>SO<sub>2</sub> production</td> <td>low</td> </tr> <tr> <td>Glycerol production</td> <td>high</td> </tr> </table> <p>Compatibility with the malolactic fermentation: high, it favors the start of MLF.</p> <p>Low adsorption of color by yeast cell walls and production of acetaldehyde that helps color stabilization via acetaldehyde bridge.</p>	Nitrogen needs	medium	Oxygen needs	low	Volatile acidity production	low	H <sub>2</sub> S production	low	SO <sub>2</sub> production	low	Glycerol production	high
Nitrogen needs	medium												
Oxygen needs	low												
Volatile acidity production	low												
H <sub>2</sub> S production	low												
SO <sub>2</sub> production	low												
Glycerol production	high												
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Red wines with varietal character reflecting <i>terroir</i>.</li> <li>Red wine obtained from well-ripened grapes destined for medium-to-long term ageing.</li> <li>Fermentation of red wines produced in warm regions and with high potential alcohol content.</li> <li>Syrah, Cabernet Sauvignon, Merlot, Malbec, Pinot Noir, Aglianico, Barbera, Nebbiolo, Mourvedre, Tannat, Zinfandel.</li> </ul>												
	<p><b>DOSAGE</b></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/or difficult microbiological conditions.</p>												
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.</li> <li>Let suspension stand for 20 minutes, then stir again gently.</li> <li>Add suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).</li> <li>Homogenize by pump-over or mixing inoculated juice.</li> </ul> <p>Adherence 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><b>PACKAGING AND STORAGE CONDITIONS</b> 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><b>COMPLIANCE</b> The product is in compliance with: Codex Œnologique 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>

*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.*