



Saccharomyces bayanus

ES FLORAL

enartis FERM

YEAST FOR FLORAL WINES

ES FLORAL is a yeast selected for its capability to produce intense floral aromas that increase the aromatic complexity of wine.

SENSORY CHARACTERISTICS

ES FLORAL is a yeast that is distinguished by its capability to produce floral-type aromas.

Given a good source of amino acids this strain synthesizes delicate white rose, hawthorn and white fruit notes (peach, apricot, pear etc.). It can be used for the fermentation of white, red and rosé wines to enhance their aromatic complexity.

The wines are fresh and are ready to drink shortly after alcoholic fermentation.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 25°C (50-77°F)
Lag phase	medium
Fermentation speed	moderate
Alcohol tolerance	≤ 15% v/v
Killer factor	neutral
Resistance to free SO ₂	high

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium-low
Volatile acidity production	low
H ₂ S production	medium
SO ₂ production	low
Compatibility with malolactic fermentation:	good

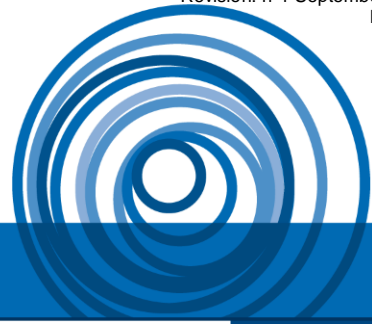
APPLICATIONS

White and red wines obtained from grapes poor in primary aromas
Rosé wines



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MAXIMIZING QUALITY

To enhance fermentation aroma production, it is necessary to ensure adequate yeast nutrition by providing a good source of amino acids and survival factors. Hence, it is advisable to provide **ES FLORAL** with a complex nutrient such as **Nutriferom Arom** at inoculation. **Nutriferom Arom** provides sterols and unsaturated fatty acids useful for maintaining effective cellular metabolism in the presence of alcohol and also amino acids that act as precursors for aromatic compound synthesis.

Using **Enartis Pro Arom** or **Enartis Tan Elegance** during fermentation protects and stabilizes secondary aromas with resulting aromatic longevity in wine.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- 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).
- Homogenize by pump-over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product conforms to the *Codex Oenologique International*.

Product approved for winemaking in accordance with
Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate