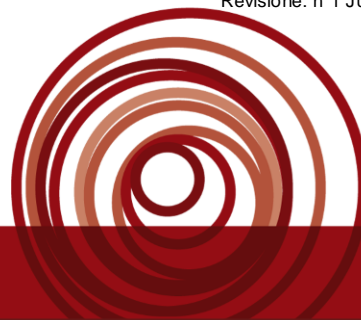




Saccharomyces cerevisiae

Q5



enartis FERM

RED WINES TO BE AGED

Q5 is a yeast strain suitable for the production of high-quality, varietal red wines destined for extended barrel ageing.

SENSORY CHARACTERISTICS

Selected from Syrah grapes, **Q5** helps with the expression of primary aromas from norisoprenoids contained in red grapes.

Q5 intensifies notes of red fruit (strawberry, raspberry, black cherry) and flowers (violet and rose) naturally present in red grapes by using the aminoacids of juice to produce secondary aromas – esters and higher alcohols. It also increases wine complexity with spicy notes.

Due to its excellent extraction capacity, it results in wines with intense and stable color, great and soft structure, and suited for barrel ageing.

Q5 is recommended for the production of big, fruit-forward and complex red wines destined for medium and long ageing.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 30°C (59 - 86°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤ 16% v/v
Sugar/alcohol ratio	16.5 g per 1% alcohol
Killer factor	neutral

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	high
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	low
Glycerol production	high (about 12 g/L in a 15% alcohol wine)
Compatibility with malolactic fermentation	high, favors start of MLF
Low adsorption of color on yeast cell wall	

APPLICATIONS

Fruit-forward and soft red wines that correspond to grape variety and terroir.

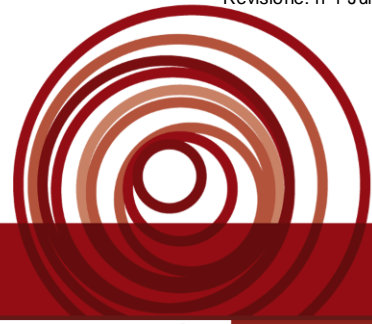
Red wine obtained from well-ripened grapes and destined for medium-long ageing.

Reserve red wines.



Saccharomyces cerevisiae

Q5



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MAXIMIZING QUALITY

Enartis Ferm Q5 produces red wines with intense fruit aromas that complement oak. It provides the best results when used for the production of two kinds of wine:

- *Medium aged, easy-to-drink wines from grapes with uneven ripeness.* In this case, the aroma production is boosted by supplying yeast with **Nutriferom Arom Plus** at the beginning of alcoholic fermentation. **Enartis Pro Tinto** improves mouthfeel and softness. **Incanto N.C.** addition during alcoholic fermentation adds oak character and at the same time helps color stability and the attenuation of herbaceous aromas.
- *Reserve wines from well-ripened grapes rich in primary aromas.* **Enartis Ferm Q5** helps with the extraction and expression of fruit and floral aromas produced by grape norisoprenoids. **Enartis Pro Tinto** addition at yeast inoculation improves aroma stability and wine softness. **Nutriferom Arom Plus** favors the dominance of the selected yeast and promotes a regular and clean fermentation while, in case of wine with high potential alcohol, the use of **Nutriferom Advance** at 1/3 fermentation prevents the appearance of reduction and helps ensure a complete fermentation.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended for Botrytis-infected grapes, high sugar content and/or difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, 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.

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

PACKAGING AND STORAGE

Vacuum packed in 0.5 kg sachet

Sealed package: store in a cool (preferably at 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

It contains E 491 Sorbitan monostearate.