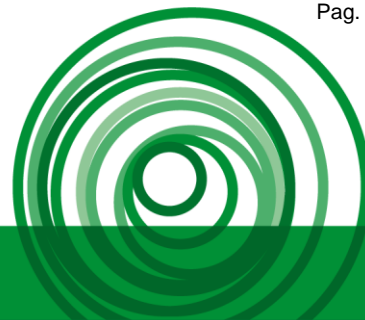




Saccharomyces cerevisiae

Q9



enartis FERM

YEAST FOR THIOLS EXPRESSION

Strain selected for the fermentation of thiolic grapes

SENSORY CHARACTERISTICS

Saccharomyces cerevisiae strain selected from Sauvignon blanc grapes. **Q9** has a strong capability of revealing thiolic precursors such as 3-mercapto-hexanol, 3-mercapto-hexanol acetate and other minor compounds that can be responsible of wine minerality like benzyl-mercaptan (gunflint) and 2-methyl-3-furanthiol (smoke, roasted coffee).

When used for the fermentation of thiolic varieties, Q9 produces wines with a very intense varietal aroma, mainly oriented to the grapefruit, citrus, tropical note, and very complex.

Q9 can also produce high amount of esters, especially when fed with a source of organic nitrogen. For this reason, it can be used to enhance wine aroma complexity.

Wine very rich at the palate.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 20°C
Lag phase	short
Fermentation speed	fast
Alcohol tolerance	≤ 14% v/v

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium-high (250-300 mg/L)
Volatile acidity production	low (< 0.25 g/L)
H ₂ S production	low
SO ₂ production	low
Glycerol production	medium

APPLICATIONS

Thiolic varieties
Expression of minerality
Neutral varieties
Chardonnay

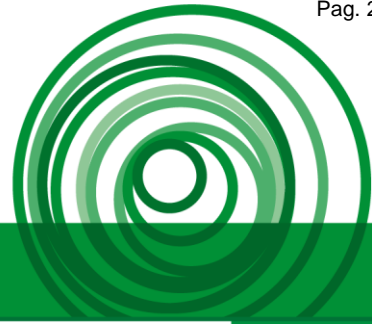
OPTIMIZING THE RESULT

For enhancing the expression of thiols, we recommend to start fermentation at about 18°C and feed the yeast with **Nutriferm Energy** (for a straight varietal aroma) or **Nutriferm Arom Plus** (more complex fruity aroma). The use of **Enartis Pro Bianco** or **Enartis Pro FT** will improve wine shelf-life and minimize its sensitiveness to oxidation. Once fermentation has started, temperature can be decreased to 14-15°C.



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DOSAGE

20-40 g/100L (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 the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the suspension stand for 20 minutes, then stir gently again.
- Add the suspension to the juice just as you begin filling the fermentation tank. The difference in temperature between the yeast suspension and the juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing the inoculated juice.

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

PACKAGING AND STORAGE

Vacuum packed in 0.5 kg sachet

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

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

Product is in compliance with the *Codex Alimentarius International*.

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

It contains E 491 Sorbitan monostearate.