



Yeast and grape polysaccharides

ENARTIS PRO BLANCO

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BIOLOGICAL COADJUNCT WITH ELEVATED ANTIOXIDANT ACTIVITY FOR THE FERMENTATION OF WHITE AND ROSE MUST

COMPOSITION

Yeast hulls with high content of immediately soluble mannoprotein and sulfur-containing amino acids with antioxidant activity.

GENERAL FEATURES

Appearance: amorphous powder with a white/cream color.

ENARTIS PRO BLANCO is a fermentation coadjunct obtained by thermal inactivation of a yeast strain which is a high producer of sulfur-containing amino acids with strong antioxidant properties. The method in which the thermal inactivation is performed results in an high content of free mannoproteins which are capable if immediately exerting their stabilizing effect upon the compounds present in must.

Benefits which are obtainable by using ENARTIS PRO BLANCO are as follows:

Color

- Preservation of a brilliant color with young tints thanks to the elevated antioxidant ability.

Aroma

- Increase in the aroma of exotic fruits because of the amino acids which are used as aromatic precursors.
- Increase in the persistence of fresh and fruity aromas because of the interaction between mannoproteins and aromatic substances present in the wine.
- Increase the clean olfactory notes because of the adsorption of malodorous compounds by the yeast hulls.

Taste

- Increase the sensations of softness and volume because of the elevated amounts of mannoproteins and polysaccharides.
- Decrease the bitterness.

Technological effects

- Protection of the aromatic components because of the antioxidant action exerted by sulfur containing amino acids in the preparation.
- Increase in tartrate and protein stability because of the early addition of mannoproteins.
- Controlled and complete alcoholic fermentation because of the proteins, peptides, vitamins and growth factors supplied to the yeast.

APPLICATIONS

- Production of white and rosé wines which must prolong their olfactory notes and their fresh, young color (wines for export, wines destined for off trade market, wines which are to be consumed after medium-to-long period after bottling, etc.).
- Production of white and rosé wines which are full on the palate.
- Increase tartrate and protein stability.

DOSAGE

Young wines (sold within 4 months of production)

- Whites: 10 g/100L (0.8 lb/1000 gal)
- Rose: 10-15 g/100L (0.8-1.2 lb/1000 gal)

Wines to be sold 6 months after production:

- White and rose: 20 – 30 g/100L (1.6-2.5 lb/1000 gal)



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INSTRUCTIONS FOR USE

Add ENARTIS PRO BLANCO at the beginning of the fermentation, when the tank is filled. Disperse ENARTIS PRO BLANCO in water or must equal to 10 times its weight. Mix and add to the must when filling the tank. Mix with a pump-over.

PACKAGING AND STORAGE CONDITIONS

1 kg (2.2 lb) packet.

Sealed package: keep the product in a fresh, dry, well ventilated place. Opened package: carefully reseal the package and keep as above indicated. Once opened, use rapidly.

Product for enological use, according to:
Regulation (EC) N. 606/2009