







**YEAST**

# ENARTISFERM BIO

Certified organic active dry yeast produced in accordance with Regulation (EU) 2021/1165 and Regulation (EU) 2018/848

|   |   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
|---|---|----------------------|---------------------------------|--------------------------|-----------|-----------------------------|---------|-----------------------------|---|----------------------------|-----------|---------------------|---------------------------|----------------------------|------|
|    | <p><b>ORGANOLEPTIC CHARACTERISTICS</b><br/> <i>Saccharomyces cerevisiae</i> strain selected for the elaboration of white, red and rosé wines characterized by elegant and clean aromas that express the characteristics specific to the variety and terroir. Pressure tolerant, it can also be applied in the <i>prise de mousse</i> of sparkling and semi-sparkling wines. EnartisFerm BIO is certified organic product therefore it is recommended in the production of organic wines.</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>15 - 28°C</td> </tr> <tr> <td>Lag phase</td> <td>average</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate at low temperature; high at temperature &gt; 20°C</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 15% v/v</td> </tr> <tr> <td>pH tolerance</td> <td>tolerant to low pH levels</td> </tr> <tr> <td>SO<sub>2</sub> resistance</td> <td>good</td> </tr> </table>   | Species              | <i>Saccharomyces cerevisiae</i> | Fermentation temperature | 15 - 28°C | Lag phase                   | average | Fermentation speed          | moderate at low temperature; high at temperature > 20°C | Alcohol tolerance          | ≤ 15% v/v | pH tolerance        | tolerant to low pH levels | SO <sub>2</sub> resistance | good |
| Species   | <i>Saccharomyces cerevisiae</i>   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Fermentation temperature  | 15 - 28°C   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Lag phase   | average   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Fermentation speed  | moderate at low temperature; high at temperature > 20°C   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Alcohol tolerance   | ≤ 15% v/v   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| pH tolerance  | tolerant to low pH levels   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| SO <sub>2</sub> resistance  | good  |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
|  | <p><b>OENOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Nitrogen requirement</td> <td>average (200-250 mg/L)</td> </tr> <tr> <td>Oxygen requirement</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>good</td> </tr> <tr> <td>Foam production</td> <td>low</td> </tr> </table>  | Nitrogen requirement | average (200-250 mg/L)          | Oxygen requirement       | low       | Volatile acidity production | low     | H <sub>2</sub> S production | low   | SO <sub>2</sub> production | low       | Glycerol production | good                      | Foam production            | low  |
| Nitrogen requirement  | average (200-250 mg/L)  |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Oxygen requirement  | low   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Volatile acidity production   | low   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| H <sub>2</sub> S production   | low   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| SO <sub>2</sub> production  | low   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Glycerol production   | good  |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
| Foam production   | low   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
|  | <p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Production of white, red and rosé wines expressing terroir and variety</li> <li>Production of sparkling and semi-sparkling wines</li> <li>Production of certified organic wines</li> </ul>  |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
|  | <p><b>DOSAGE</b><br/>                 20-40 g/hL</p> <p>Higher doses apply in cases of altered grapes, high sugar concentrations and musts in less than perfect microbiological conditions.</p>   |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |
|  | <p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>Disperse in a volume of clean water 10 times the weight of yeast, stirring gently. The temperature of the water should be between 35-40°C.</li> <li>Wait 20 minutes after which stir again.</li> <li>Add the suspension to the must or crushed grapes when beginning to fill the tank. Take care that the temperature difference between the yeast suspension and the must does not exceed 10°C.</li> <li>Evenly distribute the yeast within the inoculated mass.</li> </ul> <p>Adherence to the times and methods described above ensures maximum viability of the rehydrated yeast.</p> |                      |                                 |                          |           |                             |         |                             |   |                            |           |                     |                           |                            |      |

The information given here corresponds to the current state of our knowledge and experience, however, it does not relieve the user from compliance with safety and protection regulations or from misuse of the product.

**PACKAGING AND STORAGE CONDITIONS**

0,5 kg

Sealed package: store in a cool (preferably between 5° to 15°C) and dry place.  
Open package: carefully reseal and store as indicated above. Use up quickly.

**COMPLIANCE**

Product conforms to:  
Codex Œnologique International  
Reg. (UE) 2018/848  
Reg. (UE) 2021/1165

Product for oenological use in accordance with:  
Reg. (UE) 2019/934 and subsequent amendments  
Reg. (UE) 2021/1165

Does not contain E491 (sorbitan monostearate).



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