

YEAST

ENARTISFERM ES123

Yeast for fruity white wines

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm ES123 is a blend of two <i>Saccharomyces cerevisiae</i> strains with synergetic fermentation and oenological characteristics recommended for the production of ready-to-drink white wines. With good nutrition, it produces fresh and long-lasting aromas of green apple, pear, flowers and citrus fruits. Suitable for the fermentation of both aromatic and neutral grapes, it is highly valued for the second fermentation of sparkling wines, fresh and light-bodied sparkling wines and in the production of sweet wines. It is also suitable for the production of wines intended for distillation whose olfactory complexity is desired to be increased through the production of stable aromas.</p>																				
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of neutral white grapes with high yield per hectare ▪ Production of varietal white wines ▪ Fresh sparkling and fizzy wines ▪ Wines intended for distillation ▪ Sweet white wines <p>In the vinification of white wines made from neutral grapes, the optimum conditions for enhancing aroma production by EnartisFerm ES123 are achieved at temperatures between 15 and 18°C and in musts with a turbidity between 90 and 150 NTU. Strain multiplication and flavour production are enhanced when fed at inoculation with Nutriferm Arom Plus and at 1/3 of alcoholic fermentation with Nutriferm Advance. The use of EnartisPro Arom in fermentation helps to protect and stabilise the aroma content.</p>																				
	<p>DOSAGE</p> <p>20-40 g/hL</p> <p>Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition.</p>																				

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Disperse in a volume of clean water 10 times the weight of the yeast, stirring gently. The temperature of the water should be between 35 and 40°C. Wait 20 minutes then stir again. Add the suspension to the must or crushed grapes at the beginning of the tank filling. Ensure that the temperature difference between the yeast suspension and the must does not exceed 10°C. Evenly distribute the yeast within the inoculated mass. <p>Observing the times and methods described above ensures maximum viability of the rehydrated yeast.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 kg, 10 kg</p> <p>Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area. Opened package: carefully reseal and store as indicated above; use quickly.</p>
	<p>COMPLIANCE</p> <p>The product complies with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB. Use within Enartis' recommended dosages.</p> <p>Contains E491 (sorbitan monostearate).</p>

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