

YEAST

ENARTISFERM ES181

Strain selected to produce white wines characterized by intense aromatic expression.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm ES181 is a yeast recommended for producing white wines with strong varietal aroma expression.</p> <p>Excellent for fermentations at low temperatures and in hyper-reductive conditions.</p> <p>EnartisFerm ES181 has intense β-lyase activity which makes it an ideal strain for fermenting varieties that are rich in thiolic precursors such as Sauvignon Blanc and Riesling.</p> <p>At low temperatures and with proper nutrition, it produces white and tropical fruit aromas that increase aromatic complexity without overpowering varietal character.</p> <p>On the palate, wines are soft and well balanced.</p>																
	<p>MICROBIOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>10 - 20°C (50-68°F)</td> </tr> <tr> <td>Lag phase</td> <td>medium</td> </tr> <tr> <td>Fermentation speed</td> <td>high: without good temperature control, its application for barrel fermentation is not recommended</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 16.5% v/v</td> </tr> <tr> <td>Killer factor</td> <td>killer</td> </tr> <tr> <td>Resistance to free SO₂</td> <td>high (40 mg/L free SO₂)</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	10 - 20°C (50-68°F)	Lag phase	medium	Fermentation speed	high: without good temperature control, its application for barrel fermentation is not recommended	Alcohol tolerance	≤ 16.5% v/v	Killer factor	killer	Resistance to free SO ₂	high (40 mg/L free SO ₂)		
Species	<i>Saccharomyces cerevisiae</i>																
Fermentation temperature	10 - 20°C (50-68°F)																
Lag phase	medium																
Fermentation speed	high: without good temperature control, its application for barrel fermentation is not recommended																
Alcohol tolerance	≤ 16.5% v/v																
Killer factor	killer																
Resistance to free SO ₂	high (40 mg/L free SO ₂)																
	<p>ENOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Nitrogen needs</td> <td>low</td> </tr> <tr> <td>Oxygen needs</td> <td>low-medium</td> </tr> <tr> <td>Volatile acidity production</td> <td>low</td> </tr> <tr> <td>H₂S production</td> <td>low</td> </tr> <tr> <td>SO₂ production</td> <td>low</td> </tr> <tr> <td>Glycerol production</td> <td>medium</td> </tr> <tr> <td>POF</td> <td>negative</td> </tr> <tr> <td>Compatibility with malolactic fermentation:</td> <td>low: it delays the start of MLF</td> </tr> </table>	Nitrogen needs	low	Oxygen needs	low-medium	Volatile acidity production	low	H ₂ S production	low	SO ₂ production	low	Glycerol production	medium	POF	negative	Compatibility with malolactic fermentation:	low: it delays the start of MLF
Nitrogen needs	low																
Oxygen needs	low-medium																
Volatile acidity production	low																
H ₂ S production	low																
SO ₂ production	low																
Glycerol production	medium																
POF	negative																
Compatibility with malolactic fermentation:	low: it delays the start of MLF																
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ White wines with varietal character ▪ White wines fermented at lower temperatures ▪ White wines fermented in hyper-reductive conditions ▪ White wines to be aged in barrels ▪ Late harvest wines 																
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 – 3.3 lb/1,000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and/or difficult microbiological conditions.</p>																
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> ▪ Rehydrate in 10 times its weight in clean, warm (35-40°C or 95-104°F) water. Stir gently. ▪ Let suspension stand for 20 minutes, then 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. 																

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>Adherence to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast. To enhance the production of aromatic compounds, it is recommended to ferment with EnartisFerm ES181 at temperatures lower than 15°C (59°F) and in juices with turbidities under 70 NTU. These are difficult conditions for yeast and can lead to sluggish or stuck fermentations; therefore, it is important to provide a good source of amino acids and survival factors. A complex nutrient such as Nutriferm Arom and Nutriferm Arom Plus should be added at inoculation. Nutriferm Arom and Nutriferm Arom Plus provide sterols and unsaturated fatty acids for maintaining effective cellular metabolism in the presence of alcohol and amino acids that act as precursors for aromatic compound synthesis. At 1/3 sugar depletion, the addition of Nutriferm Advance ensures a clean and complete fermentation and helps prevent the formation of reductive compounds.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 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 The product complies with: Codex Oenologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</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.