









**YEAST**

# ENARTISFERM ES401

Strain for the production of young red wines

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm ES401 is a yeast that is characterised by its ability to produce intense aromas of fresh red fruit: cherry, strawberry, currant, plum, etc. It is therefore suitable for the production of young, medium-aged red wines and rosé wines in which it is desired to preserve the varietal characteristics of the grape variety but at the same time render them more complex and intense with the addition of secondary aromas. Thanks to good glycerol production and a partially demallicating action (on average -25%), wines fermented with EnartisFerm ES401 are rather soft and full on the palate.</p>												
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	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Young and medium-aged red wines.</li> <li>Rosé wines.</li> </ul>												
	<p><b>DOSAGE</b></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>												
	<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 the yeast, stirring gently. The temperature of the water should be between 35-40°C.</li> <li>Wait 20 minutes then stir again.</li> <li>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.</li> <li>Evenly distribute the yeast within the inoculated mass.</li> </ul> <p>Observing the times and methods described above ensures maximum viability of the rehydrated yeast.</p> <p>To enhance the production of fermentation aromas, it is necessary to take care of the yeast's nutrition by providing a good source of amino acids and survival factors. We therefore recommend feeding EnartisFerm ES401 with Nutriferm Arom Plus at inoculation. Nutriferm Arom Plus provides sterols and unsaturated fatty acids that are useful for maintaining efficient cell metabolism in the presence of alcohol, as well as amino acids that act as precursors in the synthesis of aromatic substances.</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><b>PACKAGING AND STORAGE CONDITIONS</b> 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><b>COMPLIANCE</b> 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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