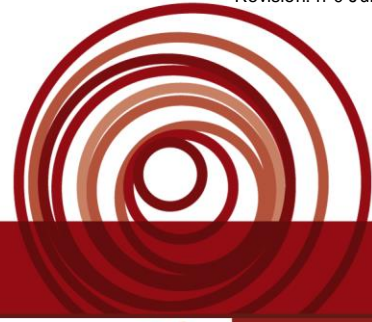




Saccharomyces cerevisiae

ES 401



enartis FERM

YOUNG RED WINES

ES 401 is a yeast that is suitable for the production of young red and rosé wines characterised by very intense fresh fruity aromas.

SENSORY CHARACTERISTICS

ES401 is a strain characterized by its capability to enhance the fresh red fruit aroma: cherry, strawberry, redcurrant, plum etc. For this reason is recommended for the production of young, medium aged red wines and rosé wines that preserve the varietal character even though the secondary aromas makes it more intense and complex.

Thanks to a good production of glycerol and a partial demallicant effect (-25%), wines fermented by **ES401** are quite full and smooth at the palate

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 30°C (59-86°F)
Lag phase	medium
Fermentation speed	medium
Alcohol tolerance	≤ 15% v/v
Killer factor	neutral
SO ₂ tolerance	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium-high
Oxygen needs	medium
Volatile acidity production	medium
H ₂ S production	medium
SO ₂ production	low
Glycerol production	good

Compatibility with the malolactic fermentation: low, it favours the start of the MLF.

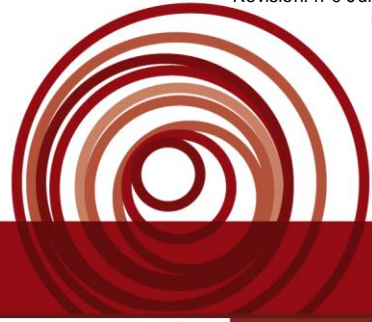
APPLICATIONS

Rosé wines
Young red wines and red wines destined to medium ageing



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OPTIMIZING THE RESULT

To enhance fruity note production, **Nutriform Arom** can be added as a nutrient source during inoculation. **Nutriform Arom** supplies specific amino acids that **ES401** can use to synthesize aromatic compounds.

The addition of **Enartis Pro Round** during the fermentation helps to protect and balance the secondary aromas. The resulting wines hence have, more intense and persistent aroma.

DOSAGE

20-40 g/100L (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the suspension stand for 20 minutes, then stir gently again.
- Add the suspension to the juice just as you begin filling the fermentation tank. The difference in temperature between the yeast suspension and the juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing the inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of the re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 kg sachet

Sealed package: keep the product in a cool (preferably 5-15°C or 41-59°F) and dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

Product is in compliance with the Codex Œnologique International.

Product approved for winemaking in accordance with Reg (CE) N. 606/2009

It contains E 491 Sorbitan monostearate.