



YEAST

ENARTISFERM ES401

Strain for the production of young red wines

ORGANOLEPTIC CHARACTERISTICS EnartisFerm FS401 is a yeast that is



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 demalicating action (on average -25%), wines fermented with EnartisFerm ES401 are rather soft and full on the palate.

MICROBIOLOGICAL CHARACTERISTICS



Species Saccharomyces cerevisiae

Fermentation temperature $15 - 30^{\circ}$ C Lag phase medium Fermentation speed moderate Alcohol tolerance $\leq 15\% \text{ v/v}$ Resistance to SO_2 good

ENOLOGICAL CHARACTERISTICS



Nitrogen demand medium-high
Oxygen demand medium
Volatile acidity production medium
H₂S production medium
SO₂ production low

Compatibility with malolactic fermentation: high, it favours MLF start.

APPLICATIONS

- Young and medium-aged red wines.
- Rosé wines.



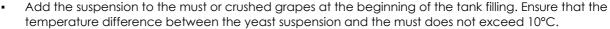
DOSAGE

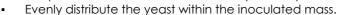
20-40 g/hL

Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition.

INSTRUCTIONS FOR USE

- 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.
- Wait 20 minutes then stir again.







Observing the times and methods described above ensures maximum viability of the rehydrated yeast.

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.

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.





Inspiring innovation.



PACKAGING AND STORAGE CONDITIONS

0.5 kg, 10 kg

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.

COMPLIANCE

The product complies with: Codex Œnologique International.



Product approved for winemaking in accordance with Reg. (EU) 2019/934 and subsequent amendments.

Product approved for winemaking by the TTB. Use within Enartis' recommended dosages.

Contains E491 (sorbitan monostearate).

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