

**YEAST**

# ENARTISFERM ES FLORAL

Yeast for floral wines

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm ES Floral is a combination of two yeasts with synergetic fermentation and oenological characteristics. EnartisFerm ES Floral produces an intense and complex aroma, characterized by floral notes (white rose and hawthorn), fresh fruit notes (peach, apricot, pear, etc.) and citrus that enrich the varietal aroma and make the wine more inviting. On the palate, the wine is pleasantly acidic, fresh and light-bodied.</p>														
	<p><b>MICROBIOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i> + <i>Saccharomyces bayanus</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>10 - 25°C</td> </tr> <tr> <td>Lag phase</td> <td>medium</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 15% v/v</td> </tr> <tr> <td>Killer factor</td> <td>neutral</td> </tr> <tr> <td>Resistance to SO<sub>2</sub></td> <td>high</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i> + <i>Saccharomyces bayanus</i>	Fermentation temperature	10 - 25°C	Lag phase	medium	Fermentation speed	moderate	Alcohol tolerance	≤ 15% v/v	Killer factor	neutral	Resistance to SO <sub>2</sub>	high
Species	<i>Saccharomyces cerevisiae</i> + <i>Saccharomyces bayanus</i>														
Fermentation temperature	10 - 25°C														
Lag phase	medium														
Fermentation speed	moderate														
Alcohol tolerance	≤ 15% v/v														
Killer factor	neutral														
Resistance to SO <sub>2</sub>	high														
	<p><b>ENOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Nitrogen requirement</td> <td>medium</td> </tr> <tr> <td>Oxygen requirement</td> <td>medium-low</td> </tr> <tr> <td>Volatile acidity production</td> <td>low</td> </tr> <tr> <td>H<sub>2</sub>S production</td> <td>medium</td> </tr> <tr> <td>SO<sub>2</sub> production</td> <td>low</td> </tr> <tr> <td>Glycerin production</td> <td>medium-high (6-8 g/L)</td> </tr> <tr> <td>Compatibility with malolactic fermentation:</td> <td>good</td> </tr> </table>	Nitrogen requirement	medium	Oxygen requirement	medium-low	Volatile acidity production	low	H <sub>2</sub> S production	medium	SO <sub>2</sub> production	low	Glycerin production	medium-high (6-8 g/L)	Compatibility with malolactic fermentation:	good
Nitrogen requirement	medium														
Oxygen requirement	medium-low														
Volatile acidity production	low														
H <sub>2</sub> S production	medium														
SO <sub>2</sub> production	low														
Glycerin production	medium-high (6-8 g/L)														
Compatibility with malolactic fermentation:	good														
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>White, red and easy drinking rosé wines</li> <li>Provençal-style rosés</li> </ul>														
	<p><b>DOSAGE</b></p> <p>20-40 g/hL</p> <p>Higher doses are applied in the case of altered grapes, high sugar concentrations and musts with unfavorable microbiological conditions.</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 start of the tank filling. Make sure 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>Compliance with the above described times and methods guarantees the maximum viability of the rehydrated yeast.</p> <p>To enhance the production of fermentation aromas, it is necessary to look after the nutrition of the yeast by providing a good source of amino acids and survival factors. Upon inoculation, Nutriferm AromPlus provides both sterols and unsaturated fatty acids, which are useful for maintaining efficient cell metabolism in the presence of alcohol, and 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>The use of EnartisPro Uno or EnartisTan Elegance in fermentation protects and stabilizes secondary aromas, thereby increasing the aromatic longevity of the wine.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 0.5 kg</p> <p>Closed package: store in a cool (preferably between 5° and 15°C) and dry place. Open package: close tightly and store as indicated above. Use as soon as possible.</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>

*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.*