









YEAST

ENARTISFERM EZFERM

Yeast strain for fermentation under difficult conditions

	<p>ORGANOLEPTIC CHARACTERISTICS Strain selected for its ability to ferment under difficult conditions. It is recommended when complete fermentation and respect of varietal characteristics are the main objectives. It can also be used to correct stuck fermentations.</p>																
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> White and red grapes with high potential alcohol content Prevention and correction of stuck fermentations Late harvest wines Poor control of fermentation conditions 																
	<p>DOSAGE Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal). The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.</p> <ul style="list-style-type: none"> Stuck fermentation: 40 g/hL (3.3. lb/1000 gal). 																
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Suspend dry yeast in 10 times its weight of clean, warm (35-40°C or 95-104°F) water. Stir gently. Let suspension stand for 20 minutes, then gently stir again. Add suspension to juice when beginning to fill the 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. <p>Following the above-mentioned times and methods ensures maximum activity of re-hydrated yeast. In the case of suck fermentations, before inoculation, adapt yeast to alcohol according to the protocol to restart stuck fermentations published on the Enartis website. When fermenting grapes with high sugar content, yeast nutrition is crucial. It is necessary to provide a good source of nitrogen and survival factors in order to avoid production of undesirable compounds that can</p>																

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	<p>decrease the organoleptic quality of the wine. It is good practice to use Nutriferm Energy at inoculation and to supplement low YAN by adding DAP 12-24 hours after inoculation. At 1/3 of the fermentation, add Nutriferm Advance during a pump-over to provide yeast with the oxygen necessary for the synthesis of sterols.</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 is in compliance with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A Use within Enartis' recommended dosages.</p> <p>It contains E 491 Sorbitan monostearate</p>

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