








YEAST

ENARTISFERM HT

Strain for the production of red and rosé wines

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm HT is suitable for the production of red and rosé wines. Due to its excellent ability to prevail over indigenous flora and its resistance to high temperatures, it is recommended in the fermentation of large volumes and under conditions of poor microbiological and thermal control. Aromatically neutral, it respects the varietal expression of the grapes.</p>												
	<p>MICROBIOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>20 - 35°C</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>fast</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 14% v/v</td> </tr> <tr> <td>Resistance to SO₂</td> <td>50 mg/L of free SO₂</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	20 - 35°C	Lag phase	short	Fermentation speed	fast	Alcohol tolerance	≤ 14% v/v	Resistance to SO ₂	50 mg/L of free SO ₂
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Red and rosé wines Fermentation without temperature control 												
	<p>DOSAGE</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>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> 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 and 40°C. Wait 20 minutes then stir again. 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. Evenly distribute the yeast within the inoculated mass. <p>Observing the times and methods described above ensures maximum viability of the rehydrated yeast.</p>												
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>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>												

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.



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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