









YEAST

ENARTISFERM MB15

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm MB15 was isolated from Pinot noir grapes from the Campbell Ranch Vineyard, outside of the town of Annapolis, in the Sonoma Coast Appellation.</p> <p>The topography of Campbell Ranch, surrounded by steep hills and redwood forests, right above the fog line at 1000 foot elevation, created an ideal environment for wild yeast to thrive and dominate in this Pinot noir vineyard. The isolation was done in collaboration with Marty and Brook Bannister from grapes used for Bannister Pinot noir "Campbell Ranch".</p> <p>All along the West Coast (Washington State to Temecula), in Italy and Spain, many wineries trialed EnartisFerm MB15 with excellent results, and common comment on its performance: "Great and distinctive aromatics."</p> <p>EnartisFerm MB15 respects varietal character and <i>terroir</i>, while enhancing floral, fruit and spice expressions. It contributes to excellent complexity and structural enhancement as well as helps with polyphenol extraction and color preservation.</p> <p>Wines produced with EnartisFerm MB15 are distinguished by bright and dense color, balanced mouthfeel and aromatic finesse. EnartisFerm MB15 is also a good choice for Zinfandel, Grenache, Nebbiolo, Sangiovese, Cinsault, Pinotage and Barbera.</p>														
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	<p>APPLICATIONS</p> <p>Well-suited for a wide spectrum of red varieties, EnartisFerm MB15 is particularly popular for fruit forward reds. Highly recommended for Pinot noir, it is also a good choice for Zinfandel, Grenache, Nebbiolo, Sangiovese, Cinsault, Pinotage and Barbera.</p>														
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 - 3.3 lb/1000 gal)</p>														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> ▪ 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 suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F). ▪ Homogenize by pumping over or mixing the inoculated juice. 														

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>Following this specific rehydration protocol will maximize the activity and performance of EnartisFerm MB15.</p> <p>To enhance EnartisFerm MB15's characteristics, following a good nutrition strategy is advised. At inoculation, the addition of a complex nutrients such as Nutriferm Arom Plus will stimulate yeast multiplication, promote a healthy fermentation, prevent the synthesis of undesirable metabolites and enhance the production of fermentation aromas. At 1/3 alcoholic fermentation, the addition of Nutriferm Advance keeps yeast metabolism active, increases yeast resistance and helps promote clean and complete fermentations while preventing reductive off-odors. The addition of EnartisPro Tinto during fermentation acts in synergy with EnartisFerm MB15 to stabilize color and aromas and increase the ageing potential of wine.</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>
	<p>COMPLIANCE</p> <p>The product is in compliance with: Codex Oenologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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