

YEAST

EnartisFerm Q4



Specific yeast for fermentation of thiolic varieties, high producer of thiols.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm Q4 is a <i>Saccharomyces cerevisiae</i> strain selected for the fermentation of thiolic varieties. The main characteristic of this strain is its high ability to reveal 4-mercapto pentanone (4MMP). EnartisFerm Q4 has the unique characteristic of being homozygous for the full (long) version of the IRC7 gene. This gene encodes the synthesis of the β-lyase enzyme, which is uniquely involved in the release and production of thiols (mainly 4-MMP) bound to cysteine.</p> <p>EnartisFerm Q4 expresses varietal aromas and specifically enhances the notes of boxwood, tomato leaf and "pipi de chat" (cat pee) associated with 4-MMP, bringing complexity and freshness to the palate. In addition, it has a high capacity to enhance the production of other thiol compounds such as 3-mercaptohexanol (3MH) and its acetate (3MHA) that characterize grapefruit and passion fruit aromas, respectively.</p> <p>EnartisFerm Q4 is an Easytech strain, meaning it can be inoculated directly to must, avoiding the acclimatization process.</p>												
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Expression and enhancement of thiol characters in white and rosé wines 												
	<p>DOSAGE</p> <p>20-40 g/hL (1.7-3.4 lb/1,000 gal)</p> <p>Higher doses to be used in cases of damaged grapes, high sugar concentration, and must in less-than-ideal microbiological conditions.</p>												
	<p>INSTRUCTIONS FOR USE</p> <p><i>Direct inoculation (Easytech)</i></p> <ul style="list-style-type: none"> Disperse the yeast directly onto the surface of must. If yeast cannot be evenly distributed, it is recommended to disperse it in a volume of water or must at a ratio of 1:10 (temperature > 15°C) avoiding the formation of lumps and add to the tank later. It is recommended to do a pump-over to distribute the yeast evenly within the mass. 												

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	<p><i>With rehydration</i></p> <ul style="list-style-type: none"> ▪ Disperse the yeast in 10 times its weight of clean water, stirring gently. The temperature of the water should be between 35-40°C (95-104°F). ▪ Wait 10 to 20 minutes and stir again. ▪ Add the suspension evenly to must or crushed grapes at the beginning of filling the tank. Caution: the temperature difference between the yeast suspension and must should not exceed 10°C (18°F). ▪ It is recommended to do a pump-over to distribute the yeast evenly within the mass. <p>Compliance with the times and methods described above ensures maximum yeast viability.</p> <p>To promote the metabolism of EnartisFerm Q4, the addition of NUTRIFERM ULTRA (organic nutrient) to the yeast inoculum is recommended to ensure proper acclimatization and optimal and complete fermentation. The synergy with EnartisPro FT (Free Thiols, yeast polysaccharides) enhances varietal thiol expression and its stability over time, increasing shelf-life.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 kg, 10 kg</p> <p>Sealed pack: store in a cool (preferably between 5° to 15°C) and dry place. Open pack: re-seal carefully and store as indicated above. Use quickly.</p>
	<p>COMPLIANCE</p> <p>Product complies with: Codex Œnologique International.</p> <p>Product for oenological use in accordance with: Reg. (EU) 2019/934 as amended.</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>Contains E491 (sorbitan monostearate).</p>

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