








YEAST

ENARTISFERM Q4

Strain for thiolic varieties.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm Q4 is a strain selected for the fermentation of thiolic varieties.</p> <p>Main feature of this strain is a strong ability to reveal 4-mercapto pentanone (4-MMP). DNA sequencing reveals that EnartisFerm Q4 is homozygote containing the complete (long) version of the IRC7 gene. This gene codifies the synthesis of a β-lyase enzyme, uniquely involved in the liberation of thiols (mainly 4-MMP) bound to cysteine.</p> <p>When used for the fermentation of thiolic varieties, EnartisFerm Q4 expresses the varietal aroma and specifically enhances the notes of box tree, tomato leaf and <i>pipi de chat</i> associated to 4-MMP.</p>														
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Thiolic varieties 														
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 - 3.3 lb/1000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and difficult microbiological conditions.</p>														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Rehydrate 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 rehydrated yeast to juice when you start to fill the fermentation tank. The difference in temperature between rehydrated yeast and juice should not exceed 10°C (18°F). Homogenize by pumping over or mixing inoculated juice. 														
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 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 is in compliance with:
Codex Œnologique International.

Product approved for winemaking in accordance with:
Reg. (EU) 2019/934

Product approved for winemaking by the TTB.
Legal Limit: N/A

It contains E 491 Sorbitan monostearate

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