







**YEAST**



# EnartisFerm Q5



Strain suitable for the production of high-quality, varietal red wines destined for extended barrel ageing.

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>Selected from Syrah grapes, EnartisFerm Q5 helps with the expression of primary aromas from norisoprenoids contained in red grapes.</p> <p>EnartisFerm Q5 intensifies notes of red fruit (strawberry, raspberry, black cherry) and flowers (violet and rose) naturally present in red grapes by using the aminoacids of juice to produce secondary aromas – esters and higher alcohols. It also increases wine complexity with spicy notes.</p> <p>Due to its excellent extraction capacity, it results in wines with intense and stable color, great and soft structure, and suited for barrel ageing.</p> <p>EnartisFerm Q5 is recommended for the production of big, fruit-forward and complex red wines destined for medium and long ageing.</p>														
	<p><b>MICROBIOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>15 - 30°C (59 - 86°F)</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 16% v/v</td> </tr> <tr> <td>Sugar/alcohol ratio</td> <td>16.5 g per 1% alcohol</td> </tr> <tr> <td>Killer factor</td> <td>neutral</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	15 - 30°C (59 - 86°F)	Lag phase	short	Fermentation speed	moderate	Alcohol tolerance	≤ 16% v/v	Sugar/alcohol ratio	16.5 g per 1% alcohol	Killer factor	neutral
Species	<i>Saccharomyces cerevisiae</i>														
Fermentation temperature	15 - 30°C (59 - 86°F)														
Lag phase	short														
Fermentation speed	moderate														
Alcohol tolerance	≤ 16% v/v														
Sugar/alcohol ratio	16.5 g per 1% alcohol														
Killer factor	neutral														
	<p><b>ENOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Nitrogen needs</td> <td>medium</td> </tr> <tr> <td>Oxygen needs</td> <td>high</td> </tr> <tr> <td>Volatile acidity production</td> <td>low</td> </tr> <tr> <td>H<sub>2</sub>S production</td> <td>low</td> </tr> <tr> <td>SO<sub>2</sub> production</td> <td>low</td> </tr> <tr> <td>Glycerol production</td> <td>high (about 12 g/L in a 15% alcohol wine)</td> </tr> <tr> <td>Compatibility with MLF</td> <td>high, favors start of MLF</td> </tr> </table> <p>Low adsorption of color on yeast cell wall</p>	Nitrogen needs	medium	Oxygen needs	high	Volatile acidity production	low	H <sub>2</sub> S production	low	SO <sub>2</sub> production	low	Glycerol production	high (about 12 g/L in a 15% alcohol wine)	Compatibility with MLF	high, favors start of MLF
Nitrogen needs	medium														
Oxygen needs	high														
Volatile acidity production	low														
H <sub>2</sub> S production	low														
SO <sub>2</sub> production	low														
Glycerol production	high (about 12 g/L in a 15% alcohol wine)														
Compatibility with MLF	high, favors start of MLF														
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Fruit-forward and soft red wines that correspond to grape variety and terroir.</li> <li>▪ Red wine obtained from well-ripened grapes and destined for medium-long ageing.</li> <li>▪ Reserve red wines.</li> </ul>														
	<p><b>DOSAGE</b></p> <p>20-40 g/hL (1.67 – 3.3 lb/1,000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and/or difficult microbiological conditions</p>														
	<p><b>INSTRUCTIONS FOR USE</b></p> <p><i>Direct inoculation (Easytech)</i></p> <ul style="list-style-type: none"> <li>▪ 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 &gt; 15°C) avoiding the formation of lumps and add to the tank later.</li> <li>▪ It is recommended to do a pump-over to distribute the yeast evenly within the mass.</li> </ul> <p><i>With rehydration</i></p> <ul style="list-style-type: none"> <li>▪ 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).</li> </ul>														

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.

	<ul style="list-style-type: none"> <li>▪ Wait 10 to 20 minutes and stir again.</li> <li>▪ 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).</li> <li>▪ It is recommended to do a pump-over to distribute the yeast evenly within the mass.</li> </ul> <p>Compliance with the times and methods described above ensures maximum yeast viability.</p> <p>EnartisFerm Q5 produces red wines with intense fruit aromas that complement oak. It provides the best results when used for the production of two kinds of wine:</p> <ul style="list-style-type: none"> <li>▪ Medium aged, easy-to-drink wines from grapes with uneven ripeness. In this case, the aroma production is boosted by supplying yeast with NUTRIFERM AROM PLUS at the beginning of alcoholic fermentation. EnartisPro TINTO improves mouthfeel and softness. INCANTO NC addition during alcoholic fermentation adds oak character and at the same time helps color stability and the attenuation of herbaceous aromas.</li> <li>▪ Reserve wines from well-ripened grapes rich in primary aromas. EnartisFerm Q5 helps with the extraction and expression of fruit and floral aromas produced by grape norisoprenoids. Enartis Pro Tinto addition at yeast inoculation improves aroma stability and wine softness. NUTRIFERM AROM PLUS favors the dominance of the selected yeast and promotes a regular and clean fermentation while, in case of wine with high potential alcohol, the use of NUTRIFERM ADVANCE at 1/3 fermentation prevents the appearance of reduction and helps ensure a complete fermentation.</li> </ul>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></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>
	<p><b>COMPLIANCE</b></p> <p>The product is in compliance with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EC) N. 606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</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.*