









YEAST

ENARTISFERM Q ET

Polyvalent yeast that can be used for direct inoculation

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm Q ET is a polyvalent yeast suitable for the production of white, red and rosé wines. When used in white and rosé vinification, it enhances varietal character of grapes, synthesizing fruity aromas which are stable over time. Moderate production of glycerol positively contributes to the sensations of volume and softness. In red vinification, it intensifies the extraction of polyphenolic substances and produces wines with a great tannic structure but also very balanced at the end of fermentation and suitable for a long-term aging.</p> <p>Due to its natural constitution and the special conditions adopted during its production, EnartisFerm Q ET (EasyTech) can be inoculated directly into must without the need for rehydration. Direct inoculation saves time and labor and facilitates yeast preparation, But above all, it reduces the risk of making mistakes that can compromise a good fermentation process. When inoculated directly into juice, the high survival rate of EnartisFerm Q ET ensures a regular start to fermentation and its completion in the same time required by rehydrated yeast.</p>												
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Production of young and medium aged white, red and rosé wines. Production of red wines for long-term aging. 												
	<p>DOSAGE</p> <p>Primary fermentation: 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> <p><i>With rehydration</i></p> <ul style="list-style-type: none"> Dissolve 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 or crushed grapes 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 pump-over or mixing inoculated juice. <p>Following the above-mentioned times and methods ensures maximum activity of rehydrated yeast.</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.

	<p><i>Direct inoculation</i></p> <ul style="list-style-type: none"> ▪ Pour yeast directly into juice (temperature > 15°C) at the end or during filling of the fermentation tank. Alternatively, disperse the yeast in 10-20 parts of must (temperature > 15°C) while stirring slowly to avoid clump formation, then add to the volume to be fermented. ▪ Pump-over to homogeneously distribute the yeast in the must.
	<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 Œnologique International.</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246. Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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