

YEAST

ENARTISFERM Q τ

Torulaspora delbrueckii strain for the production of fruity and complex wines.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>Non-Saccharomyces yeast strain selected for its high production of esters for intense and complex fresh fruit aromas.</p> <p>EnartisFerm Qτ (Q Tau) is suitable for sequential fermentation of red and rosé wines when used in tandem with <i>Saccharomyces</i> strains like EnartisFerm ES454, Red Fruit, and ES488.</p> <p>In white vinification, it can be used in sequence with EnartisFerm ES181, Perlage or Vintage White.</p> <p>EnartisFerm Qτ notably increases wine aromatic complexity, smoothness, and mouthfeel.</p> <p>Thanks to its ability to resist osmotic shock in high sugar musts, EnartisFerm Qτ produces significantly lower final volatile acidity (20-30% less) than primary fermentation with <i>Saccharomyces cerevisiae</i> alone.</p>										
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ White, red and rosé wine with increased fruit notes ▪ Production of wines with high aromatic complexity ▪ Late-harvest wines 										
	<p>DOSAGE</p> <p>30-50 g/hL</p> <p>A high dosage is recommended for grapes with increased levels of rot, high sugar content and difficult microbiological conditions.</p>										
	<p>INSTRUCTIONS FOR USE</p> <p><i>Rehydration</i></p> <ul style="list-style-type: none"> ▪ Suspend dry yeast in 10 times its weight in clean water at 20-25°C (68-77°F) with gentle stirring. ▪ Let yeast suspension stand for 10 minutes, then stir gently again. ▪ Add non-sulfited must equal to 4 times the volume of the suspension. Make sure that the temperature difference between yeast suspension and must is less than 10 °C (18°F) before combining. ▪ Wait for 20 minutes. <p><i>Qτ Inoculation</i></p> <ul style="list-style-type: none"> ▪ Make sure that must YAN content is 150 mg/L at least and that free SO₂ content is lower than 15 mg/L ▪ In white and rosé fermentation, a must turbidity lower than 80 -100 NTUs can make the fermentation difficult. ▪ Add the yeast/must suspension to the tank to be inoculated being careful that temperature difference between yeast/must suspension and must is less than 10°C (18°F). ▪ Together with EnartisFerm Qτ add 30 g/hL of Nutriferm Arom Plus for enhancing ester production. 										

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"> ▪ Homogenize with a pump over. ▪ Wait until must sugar content drops down about 10 Brix (about 5-6% alcohol). <p><i>Saccharomyces yeast inoculation</i></p> <ul style="list-style-type: none"> ▪ When must sugar content drops down about 10 Brix (about 5-6% alcohol), rehydrate and inoculate the fermenting must with a recommended <i>Saccharomyces cerevisiae</i> strain (see first paragraph of this document) at 30 g/hL. ▪ At the same time as <i>Saccharomyces cerevisiae</i> inoculation, add 30 g/hL of Nutriferm Advance.
	<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>
	<p>COMPLIANCE</p> <p>The product is in compliance with: Codex Oenologique 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>

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