









YEASTS

EnartisFerm Q K

Lachancea thermotolerans for natural acidification of wines.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm Q K is a <i>Lachancea thermotolerans</i> yeast selected for its ability to produce L-lactic acid from glucose, thereby contributing to a natural increase in the acidity of musts. It represents a sustainable alternative to the addition of tartaric acid.</p> <p>Aromatically, the production of β-phenylethanol (rose aroma) enhances floral notes, and acid production contributes to increasing the sensation of freshness on the palate.</p> <p>Depending on the amount of lactic acid produced, there may be a significant reduction in the pH and alcohol content of the final wine.</p> <p>Its use involves sequential inoculation with <i>S. cerevisiae</i> (EnartisFerm WS, EnartisFerm RED FRUIT, or EnartisFerm ES 181) after approximately 24-72 hours in white, red, and rosé musts.</p>
	<p>MICROBIOLOGICAL CHARACTERISTICS</p> <p>Species <i>Lachancea thermotolerans</i></p> <p>Fermentation temperature 17-27°C</p> <p>Medium-low nitrogen requirement</p> <p>Latency phase Long</p> <p>Fermentation speed Slow</p> <p>Alcohol tolerance $\leq 8\%$ v/v</p> <p>Resistance to SO₂ Low</p>
	<p>ENOLOGICAL CHARACTERISTICS</p> <p>Volatile acidity production Low</p> <p>Lactic acid production High</p> <p>Glycerol production Medium</p> <p>Aroma production Good production of β phenylethanol (floral aroma, rose)</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Natural acidification of white, red, and rosé musts
	<p>DOSAGE</p> <p>20-30 g/hL</p>
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Dissolve the yeast in a volume of clean water 10 times its weight, stirring gently. The water temperature should be between 25 and 30 °C. Wait 10-20 minutes and stir again. Add the suspension evenly to the must or mash at the start of filling the vat. Please note: the temperature difference between the yeast suspension and the must must not exceed 10°C. It is recommended to pump over to distribute the yeast evenly throughout the mass. <p>Compliance with the times and methods described above guarantees maximum yeast vitality.</p> <p>To promote the metabolism of EnartisFerm Q K, it is recommended to add 30 g/hL of NUTRIFERM ULTRA (organic nutrient) when inoculating the yeast; check that the free sulfur dioxide content of the must is less than 15 mg/L and that the temperature is at least 17-20 °C.</p> <p>After adding EnartisFerm Q K, wait between 24 and 72 hours (the longer the contact time, the greater the lactic acid production) and inoculate <i>S. cerevisiae</i> with an appropriate nutritional strategy.</p>

The information given here corresponds to the current state of our knowledge and experience, however, it does not relieve the user from compliance with safety and protection regulations or from misuse of the product.

	<p>In the case of malolactic fermentation, inoculate the selected bacteria at the same time as <i>S. cerevisiae</i> according to the co-inoculation practice.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 0.5 kg</p> <p>Unopened container: store in a cool (preferably between 5°C and 15°C) and dry place. Opened container: close carefully and store the product as indicated above. Consume quickly.</p>
	<p>COMPLIANCE</p> <p>Product complies with: Codex Œnologique International.</p> <p>Product for oenological use as provided for by: Regulation (EU) 2019/934 and subsequent amendments</p> <p>Contains E491 (sorbitan monostearate).</p>

The information given here corresponds to the current state of our knowledge and experience, however, it does not relieve the user from compliance with safety and protection regulations or from misuse of the product.