








**YEAST**

# ENARTISFERM SB

Yeast for white, red and rosé wines

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm SB enables regular and complete fermentation of white, red and rosé wines. Particularly suitable for processing large volumes even with little control over fermentation conditions. Aromatically neutral, it enhances varietal expression producing wines that are very clean on the nose.</p>
	<p><b>MICROBIOLOGICAL CHARACTERISTICS</b></p> <p>Species <i>Saccharomyces cerevisiae ex r.f. bayanus</i></p> <p>Fermentation temperature 15-30°C</p> <p>Lag phase medium</p> <p>Fermentation speed rapid</p> <p>Alcohol tolerance ≤ 15% v/v</p> <p>Killer factor neutral</p> <p>Resistance to SO<sub>2</sub> 50 mg/L of free SO<sub>2</sub></p> <p>Sugar/alcohol yield 16.5 g of sugar per 1% alcohol</p>
	<p><b>ENOLOGICAL CHARACTERISTICS</b></p> <p>Nitrogen demand low</p> <p>Oxygen demand low</p> <p>Volatile acidity production low</p> <p>Acetaldehyde production medium-low</p> <p>H<sub>2</sub>S production medium</p> <p>SO<sub>2</sub> production medium</p> <p>Foam production low</p> <p>Compatibility with malolactic fermentation: poor</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>White, red and rosé wines</li> <li>Fermentations with poor control of fermentation conditions</li> <li>Re-fermentations in case of enrichment</li> <li>Production of sparkling wines fermented in pressurized tanks</li> </ul>
	<p><b>DOSAGE</b></p> <ul style="list-style-type: none"> <li>Primary fermentation: 20-40 g/hL</li> <li>Stuck fermentation: 40 g/hL</li> </ul> <p>Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition.</p>
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>Disperse in a volume of clean water 10 times the weight of the yeast, stirring gently. The temperature of the water should be between 35-40°C.</li> <li>Wait 20 minutes then stir again.</li> <li>Add the suspension to the must or crushed grapes at the beginning of the tank filling. Ensure that the temperature difference between the yeast suspension and the must does not exceed 10°C.</li> <li>Evenly distribute the yeast within the inoculated mass.</li> </ul> <p>Observing the times and methods described above ensures maximum viability of the rehydrated yeast.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></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.</p> <p>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 complies with:  
Codex Œnologique International.

Product approved for winemaking in accordance with  
Reg. (EU) 2019/934 and subsequent amendments.

Product approved for winemaking by the TTB.  
Use within Enartis' recommended dosages.

Contains E491 (sorbitan monostearate).

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