

**YEAST**

# ENARTISFERM SC

Yeast for white, red and rosé wines

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>A multi-purpose strain, EnartisFerm SC can be used in the fermentation of white, red and rosé wines. In addition to ensuring a regular and complete fermentation, with a good supply of readily assimilable nitrogen, EnartisFerm SC produces wines with clean, fresh, intense aromas and respectful of the varietal characteristics of the grape of origin. Recommended for the production of young, easy drinking wines.</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</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>rapid</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 13% v/v</td> </tr> <tr> <td>Killer factor</td> <td>neutral</td> </tr> <tr> <td>Sugar/alcohol yield</td> <td>16.5 g of sugar per 1% alcohol</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	15-30°C	Lag phase	short	Fermentation speed	rapid	Alcohol tolerance	≤ 13% v/v	Killer factor	neutral	Sugar/alcohol yield	16.5 g of sugar per 1% alcohol
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	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Young and easy drinking white, red and rosé wines</li> <li>Production of wines with varietal characteristics enhanced by delicate fermentation aromas</li> <li>Reliable fermentation in the processing of large volumes</li> </ul>														
	<p><b>DOSAGE</b></p> <p>20-40 g/hL</p> <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 and 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>														

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><b>PACKAGING AND STORAGE CONDITIONS</b> 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><b>COMPLIANCE</b> The product complies with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB. Use within Enartis' recommended dosages.</p> <p>Contains E491 (sorbitan monostearate).</p>

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