

YEAST

ENARTISFERM TOP15

A vigorous yeast suitable for fermentations under difficult conditions and secondary fermentations

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm TOP 15 is a vigorous and alcohol tolerant strain, excellent fermenter even at low temperatures. Even with simple nutrition, it produces wines that are very clean on the nose, highlighting the varietal characteristics.</p> <p>Due to its resistance to pressure, it can be used in the fermentation of sparkling wines produced with the Charmat method.</p>																
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of white and red grapes with high alcohol potential ▪ Low temperature fermentation ▪ Sparkling base wines ▪ Secondary fermentation in pressurized tanks ▪ Treating stuck fermentations ▪ Re-fermentation ▪ Dessert wines <p>When fermenting musts with a high potential alcohol content, it is important to pay the utmost attention to yeast nutrition. It is necessary to place it in the best conditions to complete fermentation and avoid the production of substances that can diminish the organoleptic quality of the wine. A good practice is to use Nutriferm Energy at inoculation, integrate the missing YAN with DAP after 12-24 hours and at 1/3 of the fermentation add Nutriferm Advance during an open circuit pump-over to provide the yeast with the oxygen it needs for sterol synthesis.</p>																
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ primary fermentation: 20-40 g/hL ▪ Secondary fermentation in pressurized tanks: 10-20 g/hL <p>Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition.</p> <ul style="list-style-type: none"> ▪ Stuck fermentation: 40 g/hL 																

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	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> 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. Wait 20 minutes then stir again. 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. Evenly distribute the yeast within the inoculated mass. <p>Observing the times and methods described above ensures maximum viability of the rehydrated yeast.</p> <p>In the event of stuck fermentation, adapt the yeast to alcohol before inoculation according to the protocol for treating stuck fermentations published on the Enartis website.</p>
	<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 complies with: Codex Oenologique 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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