









YEAST

ENARTISFERM TOP ESSENCE

Yeast strain for the production of fruity white wines.

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|---|--|----------------|---------------------------------|--------------------------|-----------------------|-----------------------------|-------|-----------------------------|----------|----------------------------|-----------|-----------------|--------|------------------------------------|--------|
|  | <p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm Top Essence is a yeast recommended for the production of young, fruity white wines obtained from neutral grapes to increase aromatic complexity by production of intense secondary aromas. With adequate amino acid nutrition at the beginning of fermentation this strain synthesizes desirable pineapple, passion fruit, and grapefruit aromas.</p> <p>Wines are fresh and ready to drink, even shortly after alcoholic fermentation.</p> | | | | | | | | | | | | | | |
|  | <p>MICROBIOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>15 - 25°C (59 - 77°F)</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 15% v/v</td> </tr> <tr> <td>Killer factor</td> <td>killer</td> </tr> <tr> <td>Resistance to free SO₂</td> <td>normal</td> </tr> </table> | Species | <i>Saccharomyces cerevisiae</i> | Fermentation temperature | 15 - 25°C (59 - 77°F) | Lag phase | short | Fermentation speed | moderate | Alcohol tolerance | ≤ 15% v/v | Killer factor | killer | Resistance to free SO ₂ | normal |
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|  | <p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Young and fruity white wines ▪ White wines made from grapes lacking in primary aromas ▪ Fermentation of grapes produced with high yield per hectare ▪ Fruity rosé wines ▪ Late harvest sweet wines | | | | | | | | | | | | | | |
|  | <p>DOSAGE</p> <p>20-40 g/hL (1.67 - 3.3 lb/1,000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and difficult microbiological conditions.</p> | | | | | | | | | | | | | | |
|  | <p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> ▪ Suspend dry yeast in 10 times its weight of clean, warm (35-40°C or 95-104°F) water. Stir gently. ▪ Let suspension stand for 20 minutes, then gently stir again. ▪ Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F). ▪ Homogenize by pump-over or mixing inoculated juice. <p>Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast. To enhance the production of aromatic compounds, EnartisFerm Top Essence should be nutritionally supplemented with Nutriferm Arom or Nutriferm Arom Plus at inoculation. They provide sterols and unsaturated fatty acids useful for maintaining effective cellular metabolism in the presence of alcohol and also amino acids that act as precursors for aromatic compound synthesis.</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.

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| | In fermentation, the use of EnartisPro Arom in conjunction with EnartisFerm Top Essence enhances secondary aromas and their stability over time. |
|  | <p>PACKAGING AND STORAGE CONDITIONS 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 The product is in compliance with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the ITB in accordance with 27 CFR 24.246.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p> |

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