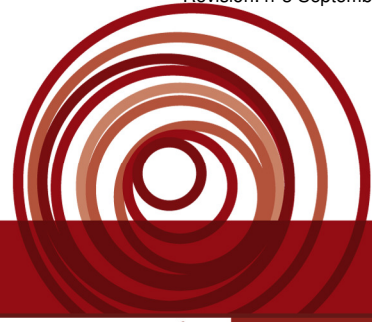




*Saccharomyces cerevisiae*

# VINTAGE RED



**enartis FERM**

## RED WINES TO BE AGED

**VINTAGE RED** is a yeast for the production of red wines destined for medium to long-term ageing and wines from unripe grapes.

## SENSORY CHARACTERISTICS

**VINTAGE RED** is a strain recommended for the production of "old world" style red wines destined for medium to long-term ageing.

Immediately after alcoholic fermentation, wines fermented with **VINTAGE RED** may appear closed aromatically, but during ageing they develop notes of ripe fruit and jam that give the aromas sweetness while respecting varietal character.

**VINTAGE RED** produces a significant amount of glycerol and mannoproteins which contribute to color and aromatic stability while softening astringency.

**VINTAGE RED**'s ability to sweeten aromas and soften the palate makes it a good choice for fermentation of unripe grapes.

## MICROBIOLOGICAL CHARACTERISTICS

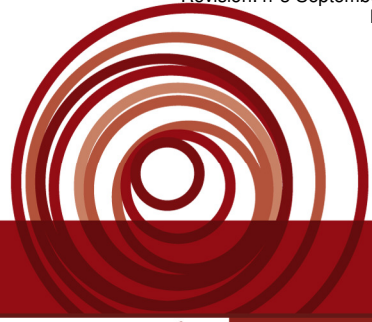
Fermentation temperature	18 - 32°C (64-90 °F)
Lag phase	short
Fermentation speed	medium
Alcohol tolerance	≤ 16% v/v
Killer factor	neutral

## ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium-high
Volatile acidity production	medium
H <sub>2</sub> S production	medium, it can be kept under control with the right nutrition
SO <sub>2</sub> production	low
Glycerol production	good
Compatibility with malolactic fermentation:	high, it favors the start of MLF
Good production of mannoproteins	

## APPLICATIONS

Red wine destined for medium to long-term ageing  
Fermentation of unripe grapes



# VINTAGE RED

enartis FERM

## MAXIMIZING QUALITY

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Wines produced by **VINTAGE RED** are usually characterized by sweet notes of ripe fruit and jam and pronounced softness on the palate. In the vinification of unripe grapes, herbaceous aromas and aggressive tannins can be reduced by using **VINTAGE RED** in combination with **Enartis Pro Round** during the fermentation.

## DOSAGE

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20-40 g/100L (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

## INSTRUCTIONS FOR USE

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- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill 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.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

## PACKAGING AND STORAGE

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Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.  
Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is in compliance with the *Codex Œnologique International*.

Product approved for winemaking in accordance with  
Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate.