Inspiring innovation.

TECHNICAL DATA SHEET

YEAST

EnartisFerm VINTAGE RED

Easy tech CERTIFIED BY ENARTIS

Yeast for red wines to be aged.

ORGANOLEPTIC CHARACTERISTICS

EnartisFerm VINTAGE RED is a strain selected for producing "old world" style red wines destined for medium to long-term ageing.
Its moderate and regular fermentation kinetics is suitable for long fermentation and maceration.
EnartisFerm VINTAGE RED reveals grape aromatic characteristics and synthesizes fermentation aromas that are stable over time and intensify the varietal fruity aroma, without overpowering it.
It produces a significant amount of glycerol and mannoproteins which contribute to wine structure and volume while softening astringency.
Due to these effects on wine aroma and taste, EnartisFerm VINTAGE RED is also a good choice for the fermentation of unripe grapes.
The effect on color stability is excellent due to the production of stable pigments via ethanal bridge.

MICROBIOLOGICAL CHARACTERISTICS

Species	*Saccharomyces cerevisiae*
Fermentation temperature	15 - 32°C (59-89°F)
Lag phase	short
Fermentation speed	moderate: allows for long maceration and limits temperature peak.
Alcohol tolerance	≤ 16% v/v
Killer factor	killer

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium
Volatile acidity production	low
H_2S production	medium
SO_2 production	medium-low
Glycerol production	medium-high
Acetaldehyde production	high: good effect on color stability

Compatibility with malolactic fermentation: high, it favors MLF onset.

APPLICATIONS

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

DOSAGE

20-40 g/hL (1.67 - 3.3 lb/1000 gal)
The highest dosages are recommended in cases of rotten grapes, high sugar content and/or difficult microbiological conditions.

INSTRUCTIONS FOR USE

With rehydration:

- Dissolve 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 rehydrated yeast to juice or crushed grapes when you start to fill the fermentation tank. The difference in temperature between rehydrated yeast and juice should not exceed 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

EnartisFerm Vintage Red can be used as a direct inoculant, if desired.

Direct inoculation

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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	▪ Pour yeast directly into juice or must (temperature >15°C or 59°F) after or while filling the fermentation tank. **Attention** - Alternatively, disperse the yeast in 10-20 parts of must (temperature >15°C or 59°F) while stirring slowly to avoid clump formation, then add to the volume to be fermented. ▪ Pump-over to homogeneously distribute yeast in must. Following the above-mentioned times and methods ensures maximum activity of rehydrated yeast.
	PACKAGING AND STORAGE CONDITIONS 0.5 kg, 10 kg 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.
	COMPLIANCE The product complies with: Codex Œnologique International. Product approved for winemaking in accordance with Reg. (EU) 2019/934 Product approved for winemaking by the TTB. Use within Enartis' recommended dosages. It contains E 491 Sorbitan monostearate

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