

YEAST

ENARTISFERM VINTAGE WHITE

Yeast strain for varietal white wines.

	ORGANOLEPTIC CHARACTERISTICS  EnartisFerm Vintage White is a yeast recommended for the production of grand varietal white wines and white wines to be fermented and aged in barrels. It produces wines characterized by enhanced primary aromas and distinct aromatic cleanliness. EnartisFerm Vintage White's moderate but regular fermentation kinetics makes it highly desirable for barrel fermentations. When kept on lees, EnartisFerm Vintage White releases large quantities of polysaccharides. Its tendency to form lightly-compacted lees reduces the number of bâtonnage and pump-overs needed for <i>sur lie</i> effect.
	MICROBIOLOGICAL CHARACTERISTICS Species <i>Saccharomyces cerevisiae ex ph. r. bayanus</i> Fermentation temperature 14 - 24°C (57 - 75°F) Lag phase medium Fermentation speed medium Alcohol tolerance ≤ 15.5 % v/v Killer factor killer Resistance to free SO ₂ good
	ENOLOGICAL CHARACTERISTICS Nitrogen needs medium-high Oxygen needs medium Volatile acidity production low Acetaldehyde production low H ₂ S production low SO ₂ production low Glycerol production medium Compatibility with malolactic fermentation: good It forms lightly compacted lees that can reduce the number of bâtonnage and pump-overs needed for <i>sur lie</i> effect.
	APPLICATIONS <ul style="list-style-type: none">▪ Varietal white wines▪ White wines fermented and aged in barrels▪ White wines to be aged▪ Late harvest sweet wines
	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 difficult microbiological conditions.
	INSTRUCTIONS FOR USE <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.

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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	<p>Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast. EnartisFerm Vintage White produces white wines with definitive varietal characteristics and great aromatic cleanliness. In order to obtain better results, it is advisable to provide EnartisFerm Vintage White with Nutriferm Energy at inoculation and Nutriferm Advance at 1/3 sugar depletion. Using EnartisPro Blanco at the beginning of fermentation protects secondary aromas and enhances wine smoothness.</p>
	<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 CEnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A Use within Enartis' recommended dosages.</p> <p>It contains E 491 Sorbitan monostearate</p>

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