









YEAST

ENARTISFERM VQ10

Yeast for white wines

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm VQ10 strain was selected for its strong microbiological features, and the finesse and elegance that are characteristic of the wines fermented with this strain.</p> <p>When used for the fermentation of good quality white grapes, it respects varietal aromas and enhances fruity notes.</p> <p>In barrel fermented wines, it reduces oak character and produces intense white and sweet fruit aromas.</p> <p>During autolysis, notable quantities of mannoproteins and polysaccharides are released, giving increased volume to wine.</p> <p>Its ability to ferment at low temperature and in juice with high potential alcohol content make EnartisFerm VQ10 highly recommended even for difficult fermentation conditions.</p>														
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> White wines fermented in barrels Fermentation at low temperature Recommended varieties: Chardonnay, Sauvignon Blanc, Gewürztraminer, Pinot Grigio, Riesling, Viognier 														
	<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/or difficult microbiological conditions.</p>														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> Suspend the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently. Let the 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 pumping over or mixing the inoculated juice. <p>Adherence to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.</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.

	<p>Wines produced with EnartisFerm VQ10 are distinguished by their aromatic finesse and elegance. To further improve these characteristics, it is recommended to add a complex nutrient such as Nutriferm Energy at yeast inoculation for primary fermentation. This prevents the synthesis of undesirable metabolites. At 1/3 of alcoholic fermentation the addition of Nutriferm Advance prevents the appearance of reductive odors</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 Oenologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EC) N. 606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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