









YEAST

ENARTISFERM VQ51

Bordeaux isolated strain for high-quality reds

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>Bordeaux isolate for high quality red wine production, well-suited for a wide spectrum of red varieties. EnartisFerm VQ51 respects varietal character and increases fruit expression.</p> <p>EnartisFerm VQ51 produces full-bodied red wines with soft tannin extraction. This characteristic, in conjunction with its ability to increase wine structure, makes EnartisFerm VQ51 suitable for the production of wines made from unripe grapes.</p> <p>Its ability to release large amounts of mannoproteins contributes to color stability and increased mouthfeel.</p> <p>Particularly recommended for Cabernet and Merlot.</p>												
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of red wines destined for barrel ageing ▪ Fermentation of unripe red grapes ▪ Recommended Varietals: Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Cabernet Franc, Carignane, Grenache, Merlot, Nebbiolo, Sangiovese, Barbera, Gamay 												
	<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 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. <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 VQ51 are distinguished by their aromatic finesse and respect for varietal and terroir character. To further improve these characteristics, it is advisable to add a complex nutrient such as Nutriferm Energy at yeast inoculation for primary fermentation. This promotes a steady and complete fermentation while preventing the synthesis of undesirable metabolites. At 1/3 alcoholic fermentation the addition of Nutriferm Advance leads to a clean and complete finish while preventing the appearance of reductive odors.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 0.5 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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