









YEAST

ENARTISFERM ASSMANSHAUSEN

The most popular yeast for Pinot Noir production

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>With its desirable characteristics including a long lag time, slow-to-medium fermentation rate and an alcohol tolerance up to 15%, EnartisFerm VQ Assmanshausen is perfect for enhancing the spicy characteristics of Pinot Noir.</p> <p>When used for the fermentation of cool-climate Pinot Noir, it reveals the classic cherry aroma (benzaldehyde-cyanohydrin).</p> <p>It contributes both excellent complexity and structure enhancement.</p> <p>It helps in the extraction and preservation of color.</p> <p>EnartisFerm VQ Assmanshausen is also a good choice for Zinfandel, Syrah, Nebbiolo, Sangiovese, Barbera and some white wine varieties such as Riesling and Gewurztraminer.</p>														
	<p>MICROBIOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i> x <i>Saccharomyces kudriavzevii</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>20 - 30°C (68-86°F)</td> </tr> <tr> <td>Lag phase</td> <td>long</td> </tr> <tr> <td>Fermentation speed</td> <td>slow: it allows long maceration and limits high temperatures.</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 15% v/v</td> </tr> <tr> <td>Killer factor</td> <td>neutral</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i> x <i>Saccharomyces kudriavzevii</i>	Fermentation temperature	20 - 30°C (68-86°F)	Lag phase	long	Fermentation speed	slow: it allows long maceration and limits high temperatures.	Alcohol tolerance	≤ 15% v/v	Killer factor	neutral		
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Recommended Varietals: Barbera, Nebbiolo, Pinot Noir, Sangiovese, Syrah, Zinfandel, Riesling, Gewurztraminer 														
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 – 3.3 lb/1,000 gal)</p> <p>The highest dosages are recommended in the case 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 VQ Assmanshausen 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>The addition of Enartis Pro Tinto during maceration acts in synergy with EnartisFerm VQ Assmanshausen to stabilize color and aromas and increase the aging potential of wine.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>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</p> <p>The product is in compliance with: Codex Œnologique 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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