

YEAST

ENARTISFERM WS



Yeast for wines with high alcoholic content destined for medium-long ageing

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>Isolated from a late Zinfandel harvest at Williams-Selyem Winery, EnartisFerm WS is considered one of the most robust strains selected in California. It is suitable for fermenting numerous red and white grape varieties, must with high sugar content and treating stuck and sluggish fermentations.</p> <p>EnartisFerm WS enhances fruit and spice notes without masking varietal and terroir characteristics. When used for the fermentation of red grapes, it produces wines with great tannic structure and, at the same time, soft on the palate. It has long been appreciated in the production of aged Zinfandel and Pinot noir.</p> <p>EnartisFerm WS is particularly recommended for the production of high alcohol wines, destined for medium to long-term ageing.</p>												
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Fermentation of white and red grapes. ▪ Production of wines for medium-long ageing. ▪ Production of Pinot noir and Zinfandel. ▪ Fermentation of must with high potential alcohol content. ▪ Treatment of stuck and sluggish fermentations. 												
	<p>DOSAGE</p> <ul style="list-style-type: none"> ▪ Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal). <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and difficult microbiological conditions.</p> <ul style="list-style-type: none"> ▪ Stuck fermentations: 40 g/hL(3.3 lb/1000 gal). 												
	<p>INSTRUCTIONS FOR USE</p> <p><i>With rehydration:</i></p> <ul style="list-style-type: none"> ▪ 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. 												

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><i>EnartisFerm WS can be used as a direct inoculant, if desired.</i></p> <p>Direct inoculation</p> <ul style="list-style-type: none"> ▪ Pour yeast directly into juice or must (temperature >15°C or 59°F) after or while filling the fermentation tank. <p>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.</p> <ul style="list-style-type: none"> ▪ Pump-over to homogeneously distribute yeast in must. <p>Following the above-mentioned times and methods ensures maximum activity of rehydrated yeast.</p> <p>Wines produced with EnartisFerm WS are distinguished by their aromatic finesse and respect for varietal and terroir characteristics. To further improve these characteristics, following a good nutrition strategy is advised. At inoculation, the addition of a complex nutrient such as Nutriferm Energy (or Nutriferm Ultra when inoculating directly without rehydration) will promote a steady and complete fermentation, stimulate aroma production and prevent the synthesis of undesirable metabolites. At 1/3 alcoholic fermentation, the addition of Nutriferm Advance keeps yeast metabolism active and leads to a clean and complete finish while preventing the appearance of reductive odors.</p> <p>The addition of EnartisPro Tinto during maceration acts in synergy with EnartisFerm WS to stabilize color and aromas and increase ageing 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 CEnologique International.</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB in accordance with <u>27 CFR 24.246</u>. Legal Limit: N/A</p> <p>It contains E491 (sorbitan monostearate)</p>

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