



ENARTIS PRO AROM

BIOLOGICAL COADJUNCT WITH STRONG ANTIOXIDANT ACTIVITY FOR THE FERMENTATION OF WHITE MUST

COMPOSITION

Yeast hulls with high content of immediately soluble mannoproteins and sulfur-containing amino acids with antioxidant activity.

GENERAL FEATURES

Appearance: amorphous powder with a white/cream color.

ENARTIS PRO AROM is a fermentation coadjunct obtained by thermal inactivation of a yeast strain which is a high producer of sulfur-containing amino acids with strong antioxidant properties. The method in which the thermal inactivation is performed results in an elevated content of free mannoproteins which are capable of immediately exerting their stabilizing effect upon the compounds present in must.

Benefits which are obtainable by using ENARTIS PRO AROM are as follows:

Color

- Preservation of a brilliant color with young tints thanks to the elevated antioxidant ability.

Aroma

- Increase the persistence of fresh and fruity aromas because of the interactions between mannoproteins and aromatic substances in the wine.
- Increase the clean olfactory notes because of the adsorption of malodorous compounds by the yeast hulls.

Taste

- Increase the sensations of softness and volume because of the elevated amounts of mannoproteins and polysaccharides.

Technological effects

- Protection of the aromatic components because of the antioxidant action exerted by sulfur containing amino acids in the preparation.
- Increase in tartrate and protein stability because of the early addition of mannoproteins.
- Controlled and complete alcoholic fermentation because of the proteins, peptides, vitamins and growth factors supplied to the yeast.

APPLICATIONS

- Production of young white and rose wines which should be fruity, equilibrated and drinkable as soon as the alcoholic fermentation is complete.
- Antioxidant protection of the color of white and rose wines.
- Increase in volume and fullness of white and rose wines.
- Increase tartaric and protein stability.

DOSAGE

White and rosé wines: 30 – 50 g/100L (2.5-4.4 lb/1000 gal)

Maximum legal EU dosage: 40 g/100L (3.3 lb/1000 gal)

INSTRUCTIONS FOR USE

Add ENARTIS PRO AROM at the beginning of the fermentation, when the tank is filled. Disperse ENARTIS PRO AROM in water or must equal to 10 times its weight. Mix and add to the must when filling the tank. Mix with a pump-over.

PACKAGING AND STORAGE CONDITIONS

1 kg (5.5 lb) cans. 10 kg bags

Sealed package: keep the product in a fresh, dry, well ventilated place. Opened package: carefully reseal the package and keep as above indicated. Once opened, use rapidly.

Product for enological use, according to:
Regulation (EC) N. 606/2009

The indications supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from the responsibility to use the product properly.