



ENARTIS PRO R

BIOLOGICAL COADJUNCT FOR THE FERMENTATION PHASE

COMPOSITION

Yeast hulls with high content of mannoproteins.

GENERAL FEATURES

Appearance: light brown powder.

ENARTIS PRO R is a fermentation aid derived from yeast hulls with a high content in soluble mannoproteins. Its formulation was designed with the objective to immediately stabilize must components

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

Color

- Stabilization of color polyphenols thanks to the addition of mannoproteins that act as a colloid protector.

Aroma

- Enhancement of fruity notes due to the interaction of the aromatic substances in wine with the added mannoproteins.
- Increase of clean aromas thanks to the adsorption of thiols responsible for bad aromas. The adsorption of thiols is done by the yeast hulls.

Taste

- Increase of softness and volume due to liberation of a significant quantity of free mannoproteins and polysaccharides.

Technological effects

- Increase of tartaric and protein stability of wines thanks to the early addition of mannoproteins.
- Stabilization of color before MLF.
- Regular and complete alcoholic fermentation thanks to the addition of the survival factors, sterols and long chain fatty acids that improve the fermentation strength of the yeast.

APPLICATIONS

- Production of early released white, rosé and red wines that need to be fruity and balanced.
- Protection and stabilization of red and rosé wine.
- Increase of volume and roundness of white, red and rosé wine.
- Reduction of astringency in red and rosé wines.
- Increase of tartaric and protein stability.

DOSAGE

White and rosé wines: 20 – 30 g/100L (1.7-2.5 lb/1000 gal)

Red wines: 30-40 g/100L (2.5-3.3 lb/1000 gal)

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

INSTRUCTIONS FOR USE

Add ENARTIS PRO R at the beginning of the fermentation, when the tank is filled. Disperse ENARTIS PRO R 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 packet – 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