








**MANNOPROTEINS AND POLYSACCHARIDES**

**ENARTISPRO R**

Coadjunct for must treatment

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|    | <p><b>COMPOSITION</b><br/>Inactivated yeast.</p>  |
|    | <p><b>GENERAL CHARACTERISTICS</b><br/>EnartisPro R is a fermentation aid derived from inactivated yeast with a high content of soluble mannoproteins. Its formulation was designed to immediately stabilize must components. Benefits from using EnartisPro R include:</p> <p><b>Color</b></p> <ul style="list-style-type: none"> <li>Stabilization of color polyphenols due to the addition of mannoproteins that form protective colloids.</li> </ul> <p><b>Aroma</b></p> <ul style="list-style-type: none"> <li>Enhancement of fruit notes due to the interaction of aromatic substances with mannoproteins.</li> <li>Increase of clean aromas due to the adsorption of thiols responsible for off-aromas by yeast hulls.</li> </ul> <p><b>Taste</b></p> <ul style="list-style-type: none"> <li>Increase in softness and volume due to release of significant quantities of free mannoproteins and polysaccharides.</li> </ul> <p><b>Technological Impacts</b></p> <ul style="list-style-type: none"> <li>Increase in tartaric and protein stability of wines due to the early addition of mannoproteins.</li> <li>Stabilization of color before MLF.</li> <li>Regular and complete alcoholic fermentation due to the addition of survival factors, sterols and long chain fatty acids that improve the fermentation strength of yeast.</li> </ul> |
|  | <p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Production of early-release white, rosé and red wines intended to be fruity and balanced.</li> <li>Protection and stabilization of red and rosé wines.</li> <li>Increase of volume and roundness in white, red and rosé wines.</li> <li>Reduction of astringency in red and rosé wines.</li> <li>Increase in tartaric and protein stability.</li> </ul>   |
|  | <p><b>DOSAGE</b><br/>White and rosé wines: 20 – 30 g/hL (1.7-2.5 lb/1000 gal)<br/>Red wine: 30-40 g/hL (2.5-3.3 lb/1000 gal)</p>  |
|  | <p><b>INSTRUCTIONS FOR USE</b><br/>Add EnartisPro R at the beginning of fermentation. Disperse EnartisPro R in 10 times its weight of water or must. Mix and add to must when filling tank. Mix with a pump-over.</p>   |
|  | <p><b>PACKAGING AND STORAGE CONDITIONS</b><br/>1 kg, 10kg<br/>Sealed package: store in a cool, dry and well-ventilated area.<br/>Opened package: carefully reseal and store as indicated above. Once opened, use quickly.</p>   |
|  | <p><b>COMPLIANCE</b><br/>The product is in compliance with the following specifications:<br/>Codex Œnologique International<br/>Product approved for winemaking in accordance with:<br/>Reg. (EU) 2019/934<br/>TTB Status<br/>Allowed if used during fermentation.<br/>Submit a TTB application for approval of use after fermentation.</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.

Product approved for winemaking by TTB under 27 CFR 24.246.  
When used within the recommended dose rates the individual components do not exceed the legal limits set forth by the TTB.  
Total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).

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