



## ENARTIS PRO UNO

### **BIOLOGICAL COADJUNCT WITH HIGH CONTENT OF IMMEDIATELY SOLUBLE MANNOPROTEINS**

#### COMPOSITION

Yeast hulls with high content of immediately soluble mannoproteins.

#### GENERAL FEATURES

Appearance: amorphous powder with a white/cream color.

ENARTIS PRO UNO is a fermentation co-adjunct obtained by thermal inactivation of yeast *Saccharomyces cerevisiae*. The method in which the thermal inactivation is performed results in an high content of free mannoproteins which are capable of immediately exerting their stabilizing effect upon the compounds present in must.

ENARTIS PRO UNO provides the following benefits:

##### *Color*

- Stabilization of color by co-pigmentation of mannoproteins with anthocyanins.

##### *Aroma*

- Increases the persistence of fresh and fruity aromas due to the interaction between mannoproteins and aromatic substances present in the wine.
- Increases clean olfactory notes as a result of the adsorption of malodorous compounds by yeast hulls.
- Decreases perception of vegetal aroma.

##### *Taste*

- Increases sensations of softness and volume due to the elevated amounts of mannoproteins and polysaccharides.
- Decreases bitterness.
- Decreases astringency.

##### *Technological effects*

- Increases tartrate and protein stability as a result of early addition of mannoproteins.
- Controlled and complete alcoholic fermentation because of proteins, peptides, vitamins and growth factors supplied to the yeast.

#### APPLICATIONS

##### *Red and rosé wines:*

- decreases bitterness, astringency and perception of vegetal notes
- Increases color, aroma and tartrate stability
- Increases softness and mouthfeel

##### *In white wines:*

- Decreases bitterness and perception of vegetal notes
- Increases mouthfeel
- Increases aroma, tartrate and protein stability

#### DOSAGE

10-40 g/hL (0.8 – 3.3 lb/1000 gal)

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



*Yeast and grape polysaccharides*

Sheet Code: Pro Uno/en

Revision: n°0 June 2013

Page 2/2

## **ENARTIS PRO UNO**

### INSTRUCTIONS FOR USE

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

### PACKAGING AND STORAGE CONDITIONS

1 kg (2.2 lb) packet.

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

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