



ENARTIS PRO XP

COADJUNCT FOR MUST TREATMENT CREATED TO ENHANCE THE AROMATIC POTENTIAL OF WINE

COMPOSITION

Insoluble copolymers of vinylimidazole and vinylpyrrolidone (PVI/PVP) and yeast hulls with elevated content of soluble mannoproteins.

GENERAL FEATURES

Appearance: Amorphous powder with a white cream color.

ENARTIS PRO XP "FRUIT EXPRESSION" is a coadjunct for white and rosé must treatment, created to enhance and protect the aromatic potential of wines.

Due to its high capacity for removing metals in juice, it increases the expression of varietal and fermentation aromas by neutralizing the damaging effects of copper and iron, which are responsible for the oxidation of these aromatic compounds.

The synergistic action of the components of ENARTIS PRO XP increases its effect and permits the synthesis of new aromas and their protection over time.

Copper and iron contribute to the degradation of varietal and fermentation aromatic compounds like higher alcohol and esters produced by yeast during fermentation. The process of degradation process is very fast. It occurs at the beginning of fermentation and reduces the capacity to create stable aromatic compounds. If selected metals are eliminated at the juice stage, more stable aromas are produced.

ENARTIS PRO XP "FRUIT EXPRESSION":

- Removes metals effectively
- Removes oxidizable and oxidized polyphenols
- Reduces the degradation of new aromas
- Releases yeast-wall polysaccharides capable of stabilizing aromas and improving mouthfeel
- Prevents loss of aromas
- Facilitates alcoholic and malolactic fermentations

There are several benefits from using ENARTIS PRO XP "FRUIT EXPRESSION" in white and rosé must:

Color

- Preservation of vibrant, young color due to its antioxidant effect which eliminates oxidizable polyphenols and metals

Aroma

- Increases the concentration of aromas produced during fermentation
- Increases fresh fruit aroma stability and longevity over time due to the interaction between mannoproteins and aromatic compounds in wine

Taste

- Enhances the sensation of softness and volume due to the high content of mannoproteins and polysaccharides
- Decreases bitterness

APPLICATIONS:

- Production of white and rosé wines with increased aromatic intensity and stability
- Antioxidant protection to stabilize color and aroma
- Increase in volume and fullness of white and rosé wines



Yeast Polysaccharides

ENARTIS PRO XP

Sheet Code: EnartisPro XP/en

Revision: n°0 October 2015

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DOSAGE

Fermentation of white and rosés: 50 – 70 g/hL

Maximum legal dosage in EU: 70 g/hL.

The PVI/PVP requires a minimum concentration to be effective. Higher concentrations may be used in musts richer in metals.

INSTRUCTIONS FOR USE

Preparation: ENARTIS PRO XP "FRUIT EXPRESSION" needs to be rehydrated in 1:20 parts water at least 1 hour prior to application. Mix thoroughly to avoid clumps.

In EU

Application: add ENARTIS PRO XP "FRUIT EXPRESSION" to the juice during settling. It is recommended to keep ENARTIS PRO XP in suspension for at least one hour, knowing that longer the time, better the effect. After maximum two days contact, the product must be removed by filtration in accordance to Regulation (EU) N. 1751/2015.

Outside EU

Application: add ENARTIS PRO XP "FRUIT EXPRESSION" to the clarified juice, before yeast inoculation.

It is recommended to evenly distribute ENARTIS PRO XP to increase contact as the product is non-soluble. Once fermentation is underway the sole dynamics of fermentation and the CO₂ produced will maximize the contact.

The non-soluble portion of the product will be removed with the heavy lees upon completion of fermentation after the first racking.

According to OIV Resolution OENO 262-2014, ENARTIS PRO XP "FRUIT EXPRESSION" must be removed by filtration through a filter media with pores whose diameter is no greater than 3 microns and with a filtration pressure no greater than 0.8 bars.

In USA

Application: Add ENARTIS PRO XP "FRUIT EXPRESSION" to fermenting must soon after the onset of alcoholic fermentation (usually the day after yeast inoculation).

The non-soluble portion of the product will be removed with the heavy lees upon completion of fermentation after the first racking.

PACKAGING AND STORAGE CONDITIONS

1 kg – 10 kg

Sealed package: store in a cool, dry, and well-ventilated area.

Opened package: carefully reseal and store as indicated above. Once opened, use quickly.

Product approved for enological use, according to:

Regulation (EU) N,1576/2015

TTB 27 CFR 24.250 - Allowed to be use for the Removal of heavy metal ions and sulfides from wine. The amount use to treat wine must not exceed 80 g/hL as PVI-PVP.

Product made by raw material that is in compliance with the following specifications:

Codex Oenologique International