



Saccharomyces cerevisiae

ES 123

enartis FERM

YEAST FOR FRUITY WHITE WINES

ES123 is a strain selected for the production of intensely fruity white wines made from neutral grapes.

SENSORY CHARACTERISTICS

ES123 is a yeast recommended for the fermentation of neutral white grapes to enhance the aromatic quality via the production of intense secondary aromas. With adequate amino acid nutrition at the beginning of fermentation this strain synthesizes compounds that contribute notes of fresh fruit (green apple and citrus) and flowers.

Owing to the stability of these secondary aromas, **ES123** is also recommended for fermentation of wines destined for distillate production.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 25°C (59-77°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤ 14% v/v
Killer factor	killer
Resistance to free SO ₂	high (50 mg/L free SO ₂)

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	high
Oxygen needs	medium
Volatile acidity production	low (< 0.15 g/L)
H ₂ S production	very low
SO ₂ production	low (< 15 mg/L)
Glycerol production	medium (6-7 g/L)
Acetaldehyde	low (< 20 mg/L)
Foam production	low
Compatibility with the malolactic fermentation:	low, it delays the start of MLF

APPLICATIONS

Young white wines obtained from grapes poor in primary aromas
Rosé wines
Wine destined to the production of brandy
Wines with residual sugar
Late harvest sweet wines



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MAXIMIZING QUALITY

To enhance the production of aromatic compounds, it is recommended that juices fermented with **ES123** have turbidities between 90-150 NTU and temperatures between 17-20°C (63-68°F).

Yeast multiplication and aromatic intensity are improved when this strain is nutritionally supplemented with **Nutriferrom Arom** or **Nutriferrom Arom Plus** at inoculation and **Nutriferrom Advance** at 1/3 of fermentation.

Using **Enartis Pro Arom** during fermentation protects and stabilizes secondary aromas

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing inoculated juice.

Working to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is in compliance with the *Codex Oenologique International*.

Product approved for winemaking in accordance with

Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate