









YEAST

ENARTISFERM ES U42

Aromatic complexity and high quantity of glycerol.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm ES U42 is a blend of a cryophilic strain <i>Saccharomyces uvarum</i> and a strain of <i>Saccharomyces cerevisiae</i> ex ph. r. <i>bayanus</i>.</p> <p>EnartisFerm ES U42 displays its features when used for fermentation at low temperatures:</p> <ul style="list-style-type: none"> ▪ Low alcoholic yield ▪ High production of glycerol ▪ Low production of volatile acidity ▪ Production of succinic acid ▪ High production of β-phenyl ethanol (aroma of rose) <p>Wines fermented by EnartisFerm ES U42 are characterized by increased complex primary aromas of rose, red fruit and spices.</p>																
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ White, red and rosé wine: for increasing aroma, mouthfeel and softness ▪ Red wines to be aged ▪ Late harvest wines 																
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 - 3.3 lb/1000 gal)</p> <p>Increase dosage rate with occurrence of compromised fruit, high sugar concentrations and stressful microbiological conditions.</p>																
	<p>INSTRUCTIONS FOR USE</p> <p>Attention!</p> <p>EnartisFerm ES U42 is sensitive to thermal shock and requires a specific protocol of rehydration. Please follow the instructions below:</p> <ul style="list-style-type: none"> ▪ Suspend dry yeast in 10 times its weight of clean, warm (25-28°C or 77-82°F) water. Stir gently. ▪ Let suspension stand for 10 minutes, then gently stir again. ▪ Let suspension stand for additional 10-15 minutes more. 																

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.

	<ul style="list-style-type: none"> ▪ Prepare a starter by slowly adding some juice to yeast suspension. The difference in temperature between suspension and juice should not exceed 5°C (9°F). ▪ Wait for visual signs of fermentation, then add the starter to the fermentation tank (ideally at filling). The difference in temperature between starter and juice should not exceed 5°C (9°F). ▪ Homogenize by pumping over or mixing inoculated juice. <p>Following this specific rehydration protocol will maximize the activity and performance of EnartisFerm ES U42. To enhance fermentation aroma production and increase survival factors, supplement EnartisFerm ES U42 with a complex nutrient such as Nutriferm Arom Plus at inoculation. Nutriferm Arom Plus provides sterols and unsaturated fatty acids, which help optimize cellular metabolism in the presence of alcohol. Nutriferm Arom Plus provides amino acids that act as precursors for aromatic compound synthesis. EnartisFerm ES U42 is sensitive to high temperature: never let the fermentation temperature go above 28°C (82°F). It gives the best results when fermenting at low temperatures (< 18°C in white and rosé juice; < 24°C in red must).</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 kg, 10 kg</p> <p>Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area. Opened package: carefully reseal and store as indicated above; use quickly.</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EC) N. 606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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