









YEAST

ENARTISFERM Q TAU FD

Freeze-dried *Torulasporea delbrueckii* strain for the production of fruity wines.

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|  | <p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm Q Tau FD is a freeze-dried strain of <i>Torulasporea delbrueckii</i> selected by the Polytechnic University of Marche (DiSVA Department).</p> <p>Main features that make EnartisFerm Q Tau FD popular are:</p> <ul style="list-style-type: none"> Alcohol tolerance up to 12%. High production of esters that increase intensity and aromatic complexity due to the contribution of fresh fruit notes. Revelation of terpens. Significant contribution to taste sensations of volume and smoothness due to the production of polyols. <p>EnartisFerm Q Tau FD can be used as a single yeast in the fermentation of wines with a potential alcohol content of up to 12% or in sequential inoculation with <i>Saccharomyces</i> strains.</p> <p>During the fermentation of red and rosé wines, for example, it is recommended to use it in tandem with EnartisFerm Red Fruit, ES454, Vintage Red, D20, WS, AMR-1 or ES488. In white vinification, it can be used in sequence with EnartisFerm ES181, Perlage or Vintage White.</p> <p>Due to its ability to resist osmotic shock in high sugar musts, EnartisFerm Q Tau FD produces significantly lower final volatile acidity (20-30% less) than primary fermentation with <i>Saccharomyces cerevisiae</i> alone.</p> | | | | | | | | | | | | | | |
|  | <p>MICROBIOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Species</td> <td><i>Torulasporea delbrueckii</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>17-25°C (63-77°F)</td> </tr> <tr> <td>Nitrogen needs</td> <td>low (150 ppm YAN)</td> </tr> <tr> <td>Lag phase</td> <td>Medium-long</td> </tr> <tr> <td>Fermentation speed</td> <td>slow</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 12 % v/v</td> </tr> <tr> <td>Resistance to free SO₂</td> <td>< 30 ppm</td> </tr> </table> | Species | <i>Torulasporea delbrueckii</i> | Fermentation temperature | 17-25°C (63-77°F) | Nitrogen needs | low (150 ppm YAN) | Lag phase | Medium-long | Fermentation speed | slow | Alcohol tolerance | ≤ 12 % v/v | Resistance to free SO ₂ | < 30 ppm |
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|  | <p>APPLICATIONS</p> <ul style="list-style-type: none"> White, red and rosé wines with fruit notes Production of wines with high aromatic complexity Wine produced from dried grapes: for greater aromatic complexity and reduced volatile acidity. As the only yeast in the fermentation of wines with final residual sugar or wines with an alcohol content less than 12%. Fermentation of base wine for sparkling to increase foam persistence. | | | | | | | | | | | | | | |
|  | <p>DOSAGE</p> <p>20-30 g/hL (1.67-2.4 lb/1000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and difficult microbiological conditions.</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.

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|  | <p>INSTRUCTIONS FOR USE</p> <p><i>Rehydration</i></p> <ul style="list-style-type: none"> Rehydrate dry yeast in 10 times its weight of clean, chlorine-free water between 20-25°C (68-77°F). Stir gently. Add an organic nitrogen based nutrient to the suspension at 30 g/hL (2.4 lbs/1,000 gal) of must to be fermented. Stir to avoid the formation of clumps. Wait 20 minutes then add 4 times the volume of unsulfured must to the resulting suspension. The difference in temperature between yeast suspension and must should not exceed 10°C (18°F). Wait 20 minutes. Stir and add homogeneously to the must to be fermented. <p><i>Sequential Inoculation</i></p> <ul style="list-style-type: none"> Ensure that the YAN content of the must is not less than 140 mg/L, that the free SO₂ content is lower than 15 mg/L and that temperature is higher than 15°C (59°F). Add the EnartisFerm Q Tau FD suspension prepared as described above to must. Ensure that the difference in temperature between yeast suspension and must does not exceed 10°C (18°F). Homogenize by pumping over. <i>Caution:</i> In white and rosé vinification, a must turbidity less than 80-100 NTU can create fermentation difficulties. Wait until the sugar content has dropped by about 10 Brix (or at least 5-6% alcohol has been produced). Inoculate with 30 g/hL of previously rehydrated <i>Saccharomyces cerevisiae</i> strain. At the same time as the <i>Saccharomyces cerevisiae</i> strain, add 30 g/hL of Nutriferm Advance. |
|  | <p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 kg</p> <p>Sealed package: store between +4°C and 15°C (39-59°F). A few days at temperatures below 25°C (77°F) will not spoil the product. Avoid exposure to temperatures above 25°C (77°F). Opened package: carefully reseal and store as indicated above. Use immediately.</p> |
|  | <p>COMPLIANCE</p> <p>The product is in compliance with: Codex CEnologique International.</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246. Legal Limit: N/A</p> |

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