PREMIUM PRODUCTS
FOR SPARKLING
WINE PRODUCTION
**SPARKLING WINES**

**CORE CHEMISTRY PANEL FOR SPARKLING BASE WINE**
Critical analytical information needed prior to second fermentation. This panel provides essential chemistry on base wines and predicts potential wine instabilities that may occur as a result of future chemical changes arising from second fermentation.

*Includes: Alcohol, Glucose + Fructose, Free SO₂, Total SO₂, pH, Titratable Acidity, Heat Stability Test, Cold stability by Conductivity, Malic Acid, Calcium, Potassium.*

**RIDDLING AGENT SWELLING TEST**
Determines the dosage of riddling agent needed to ensure good clarity and limited amount of lees. Please specify the riddling agent used (Adjuvant 92 or Adjuvant MC).

*Includes: Riddling Agent Dosage Trial, Turbidity and Lees Volume Measurement.*

**YEAST**

**ENARTIS FERM PERLAGE D.O.C.G.**
Used for primary fermentation of base wines and prise de mousse in pressure tanks, it assures a regular and complete fermentation. It produces very clean wines characterized by delicate white fruit aromas, low volatile acidity and an elegant palate.

*Recommendations: Base wine; prise de mousse; pressure tank; Charmat method; clean aromas; elegant; complete and regular fermentation.*

**ENARTIS FERM PERLAGE FRUITY**
In addition to ensuring a complete and clean fermentation, this yeast strain is used to produce ‘modern’ style base white with intense aromas of fresh fruit. It releases a large amount of mannoproteins during sur lies ageing that improve mouthfeel and color stability.

*Recommendations: White, rosé and red sparkling base wines; aromatic sparkling wines; prise de mousse; pressure tank; Charmat method.*

**ENARTIS FERM PERLAGE**
Yeast selected for the production of traditional method sparkling wines. Resistant to extreme conditions such as pressure, high °Brix, high alcohol content, low pH and low temperatures, it produces elegant, delicate and clean wines. It respects varietal and terroir characteristics.

*Recommendations: High quality base wines; prise de mousse; traditional method; Charmat method; white and rosé wines.*
**FERMENTATION POLYSACCHARIDES**

**ENARTIS PRO PERLAGE**
- Yeast derivatives rich in sulfur-containing peptides that release large amount of readily-soluble manno-proteins.
- Ensures antioxidant protection and protects aromas and color.
- Improves colloidal, protein and tartrate stability and foaming properties.
- Increases shelf life of base wines and protects wine during storage before second fermentation.
- Produces fresh, round and balanced sparkling base wines.

**RECOMMENDATIONS:** Antioxidant; aroma protection; improve mouthfeel; improve foaming properties; protect base wine during storage.

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**YEAST NUTRITION**

**NUTRIFERM PDC**
- Amino acids, vitamins (thiamine), mineral salts, oligo-elements and survival factors.
- Specific nutrient for pied de cuve preparation, it provides essential elements for yeast to survive and ferment in difficult conditions.
- Stimulates yeast growth and shortens lag phase.
- Prevents formation of H$_2$S and acetic acid.

**NUTRIFERM PDC AROM**
- Amino acids, vitamins, mineral salts and micro-nutrients.
- Specific nutrient for pied de cuve preparation, it provides essential elements for yeast to survive and ferment in difficult conditions.
- High content of selected amino acids used by yeast as precursors of aromatic compounds to increase intensity, freshness and complexity.
- Stimulates yeast growth and shortens lag phase.
- Prevents formation of H$_2$S and acetic acid and increases production of glycerol and polysaccharides.

**TIP:** Recommended for the production of aromatic and fruity sparkling wines in combination with Enartis Ferm Perlage Fruity.

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**NUTRIFERM GRADUAL RELEASE**
- Innovative nutrient composed of DAP, gallic tannin and untoasted oak tannins.
- Specific packaging that controls the release of its content during fermentation. Due to the particular permeability of the bag, yeast nutrients are gradually released into fermenting must. The release begins at the end of yeast growth phase (alcohol presence) and continues for up to 8 days.
- Ensures complete fermentation, prevents H$_2$S production, prevents stuck or sluggish fermentation and improves freshness and aromatic cleanliness.
- Facilitates nutrition management, limits cellar operation.

**RECOMMENDATIONS:** Barrel fermentation; tank fermentation; Charmat method.

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**NUTRIFERM TIRAGE**
- Complex nutrient containing DAP and yeast hulls with high content of sterols and phospholipids.
- Specific yeast nutrient for second fermentation.
- Supplies yeast with essential nitrogen elements and survival factors needed for second fermentation.
- Ensures a complete and regular fermentation in both traditional and Charmat methods.

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**NUTRIFERM REVELAROM**
- Complex nutrient containing DAP, purified cell walls and copper salts.
- Specific yeast nutrient for second fermentation.
- Supplies yeast with essential nitrogen elements and survival factors needed for second fermentation, even in difficult conditions.
- Prevents production of light sulfur compounds and off-flavors.

**TIP:** 10 g/hL of Nutriferm Revelarom gives 0.5 ppm of copper.
FINING AGENTS FOR JUICE AND BASE WINE

PROCLAIR BC
- Bentonite, PVPP and cellulose.
- Eliminates oxidases and polyphenols responsible for oxidation.
- Improves protein stability while respecting foaming capacity.
- Increases freshness and shelf life of base wines.
Recommendations: Juice clarification; protein stability; freshen base wine.

ENOBLACK PERLAGE
- Vegetal activated carbon in pellet form (reduces spread of carbon dust).
- High decolorizing capacity.
- Removes ochratoxin A (OTA).
Recommendations: Decolorizing; juice; base wine; treat oxidation.

CLAIRPERLAGE UNO
- Selected bentonites and plant proteins.
- Highly effective in removing unstable proteins while preserving mannoprotein content and wine foaming properties.
- Improves clarity and eliminates components that have negative effect on foam.
Recommendations: Base wine; clarification; protein stability; respect foaming properties; small lees volume; lees compaction; wine structure preservation; allergen-free.

CLAIRPERLAGE DUE
- PVPP, plant protein and silica.
- Prevents and treats oxidation notes in juice and sparkling base wines.
- Eliminates polyphenols responsible for oxidation, bitterness and brown color.
- Eliminates compounds binding with SO₂, allowing a greater free and total SO₂ ratio.
Tip: Designed to be easy-to-use, it can be added on base wines or during fermentation.
Recommendations: Prevent oxidation; treat oxidation; freshen base wine.

BOTTLE CLARIFICATION - RIDDLING AGENTS

CLAIRBOUTEILLE P
- Powdered riddling agent containing blend of selected bentonites.
- Improves clarity of sparkling wines produced with traditional method and compacts lees.
- Forms a layer on glass, preventing yeast adhesion to bottle walls during ageing.
- Reduces processing time for automatic and manual riddling.
Tip: If also using other riddling processing aids, add them before using Clairbouteille P.
Recommendations: Riddling agent; automatic and manual riddling; clarification; compact lees.

ENARTIS TAN CLAIRBOUTEILLE
- Gallic and ellagic tannins used as riddling agent.
- Improves clarification, compacts lees.
Tip: When used in combination with Clairbouteille P, Enartis Tan Clairbouteille helps with clarification in bottle and formation of compact lees.
Recommendations: Riddling agent; clarification.
WINE SENSORY IMPROVEMENT

SURLI MOUSSE
- Yeast derivatives rich in readily-soluble mannoproteins.
- Improves foaming capacity, bubble persistence and quality of sparkling wines.
- Enhances natural sensation of volume and roundness, builds mid-palate and improves aromatic complexity.
Recommendations: Improve foaming properties; increase roundness; enhance aroma complexity; sur lies ageing; Charmat method; traditional method; white, rosé and red wines.

SURLI TAN PERLAGE
- Yeast derivatives rich in readily-soluble mannoproteins and gallic tannins.
- Made for “thin” wines to improve their structure and length.
- Improves bubble persistence while limiting the production reductive notes during second fermentation.
Recommendations: Enhance structure; increase volume and roundness; improve wine ageing potential; prevent reductive notes.

ENARTIS TAN TRG
- Condensed tannins from grapes and ellagic tannins extracted from medium-toasted oak.
- Reinforces wine structure, builds up mid-palate and increases wine ageing potential.
- Protects aroma from rapid evolution and prevents production of sulfur compounds during second fermentation.
Tip: When added at tirage, Enartis Tan TRG brings aromatic freshness and improves wine balance.
Recommendations: Prevent reductive notes; enhance structure; improve wine ageing potential.

ENARTIS TAN FINESSE
- Condensed tannins extracted from exotic species of wood.
- Improves sparkling wine harmony and aromatic quality.
- Reduces herbaceous notes in base wines.
Tip: Enartis Tan Finesse can be added to base wine or during prise de mousse.
Recommendations: Reduce herbaceous notes; improve wine harmony; increase aromatic complexity.

ENARTIS TAN FRAGRANCE
- Condensed tannins extracted from red fruit tree wood.
- Extraction process preserves the aromatic precursors (terpenes and norisoprenoids) present in wood.
- Antioxidant, it protects wine aromas from oxidation and ageing.
- Develops berry, red fruit and floral aromas and improves wine complexity.
Recommendations: Antioxidant; enhance fruity aromas; white, rosé and red sparkling wines.

ENARTIS TAN STYLE
- Tannins extracted from untoasted oak.
- Aromatically neutral and very soft, it balances and enhances wine roundness and structure.
- Prevents production of sulfur compounds during second fermentation in both traditional or Charmat method.
Tip: Enartis Tan Style can be used during second fermentation or as a finishing tannin at disgorging.
Recommendations: Prevent reductive notes; prevent mercaptan production; reduce off-flavors; balance structure; second fermentation; roundness.

ENARTIS TAN LAST TOUCH
- Tannins from oak and grape skins.
- Delicate tannin that freshens and widens aromatic bouquet and wine complexity.
- Balances wines after ageing on lees, increases persistence and opens wines for early consumption.
Tip: Enartis Tan Last Touch can be added in the liqueur d’expédition.
Recommendations: Sparkling wine; increase aromatic complexity; improve wine balance; freshen aromas.
MALOLACTIC FERMENTATION AND SPARKLING WINES...

When malolactic fermentation is not desired, it is important to prevent it! In addition to good cellar hygiene and regular microbes check, wine should be at low temperature with a molecular SO\(_2\) > 0.5 ppm to limit the development of bacteria. The use of Enartis Stab Micro (M), a pre-activated chitosan, to reduce and manage the spoilage microbe populations. Lysozyme is not recommended in sparkling wine, due to the impact on protein stability and foam capacities.

HOW TO COLD STABILIZE BASE WINE FOR SPARKLING?

By removing some potassium and tartaric acids from the base wine, cold stabilization affects pH and total acidity of the wine. We highly recommended to stabilize base wines before second fermentation with cold alternatives such as Enartis Cellogum L, Enartis Cellogum LV20 or Citrogum. Vinquiry laboratories offer the CMC panel for sparkling that can test if cold alternatives works and at which dosage.