

ENARTIS PRODUCTS HARVEST PHASE

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enartis



ENARTIS HAS DEVELOPED IMPORTANT SYNERGIES OVER THE YEARS WITH WINE GROWERS AND PRODUCERS IN COUNTRIES WITH STRONG WINEMAKING TRADITIONS.



200+ EMPLOYEES

IN THE WORLD TO MEET THE NEEDS OF WINERIES OF ALL SIZES.



50 COUNTRIES

ENARTIS PRESENCE AROUND THE WORLD.



10 000 PRODUCERS

ENARTIS PROVIDES MORE THAN 10 000 PRODUCERS WITH INNOVATIVE SOLUTIONS AND SAFE PRODUCTS.



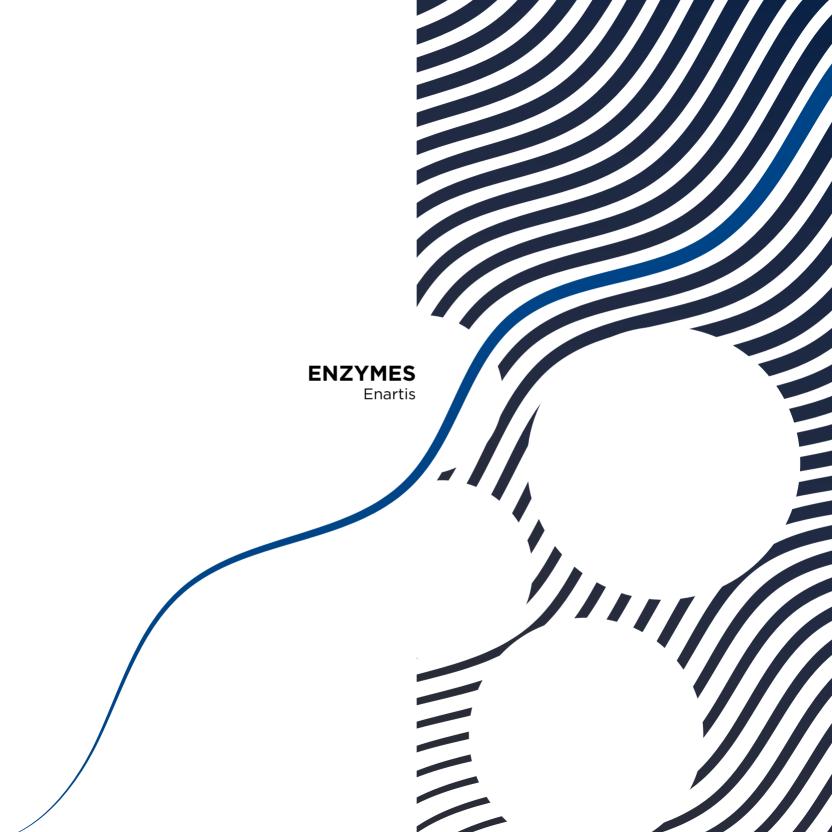
300 SPECIALISED PRODUCTS

THAT FULLY EXPRESS AND EXALT THE CHARACTER OF WINES.



FSSC 22000

ENARTIS HAS RECEIVED THE
INTERNATIONAL FOOD SAFETY
CERTIFICATION AND WORKS IN
COMPLIANCE WITH THE MOST
STRINGENT OENOLOGICAL
AND FOOD QUALITY REGULATIONS.



ENZYMES Enartis

WHITE GRAPES

ZYM RS

Pectolytic enzyme in liquid form for fast juice clarification. Very effective at low pH, low temperature (8-10°C) and for resolving fining problems in juices that are notoriously difficult to clarify.

ZYM AROM MP

Micro-granulated enzyme for grape maceration. It is recommended for the production of fruity wines, rich in primary aromas. The secondary protease activity assists in reducing bentonite fining.

RED GRAPES

ZYM COLOR

Liquid or powder enzyme for red grape maceration. It accelerates and intensifies the extraction of anthocyanins and tannins to produce wines with improved structure and colour intensity.

ZYM COLOR PLUS

Micro-granulated maceration enzyme containing a secondary protease activity that degrades proteins and decreases their ability to precipitate tannins. More tannins in solution is equal to improved colour stability.

WHY USE ENZYMES?

Enzymes are biological catalysts of reactions and naturally present in all living systems. Enzymes are essential for improving press yield, clarification, flotation, wine filterability, aroma and polyphenol extraction, as well as enhancing aromatic expression, improving mouthfeel, contributing to protein stability and helping to stabilise colour.



YEAST NUTRIENTS

NUTRIFERM ENERGY

Autolysed yeast and thiamine-based nutrient. It provides all the nutritional factors that are essential to reinforce yeast fermentation ability and to stimulate the production of compounds such as glycerol, polysaccharides and esters.

NUTRIFERM AROM PLUS

For a significant increase of wine aroma intensity. This autolysed yeast- and thiamine-based nutrient provides high quantities of specific amino acids that can be used as precursors for the synthesis of aromatic compounds.

NUTRIFERM VIT

Ammonium sulphate, ammonium phosphate dibasic and thiamine for basic yeast nitrogen nutrition.

NUTRIFERM BIANCO

Di-ammonium phosphate, yeast polysaccharides, thiamine and tannins all in one product! Just one addition ensures a steady fermentation, improves.

NUTRIFERM WM

Dedicated to those wineries that have difficulty in managing multiple product additions during red and rosé vinification. The composition of DAP, yeast hulls and thiamine offers all the essential elements for yeast metabolism while tannin and polysaccharides improve wine colour stability and over-all quality.

NUTRIFERM SPECIAL

Complete nutrient containing organic and inorganic nitrogen, thiamine and purified cell walls. It provides all the essential nutritional factors that are needed for a reliable and complete fermentation.

NUTRIFERM GREEN NUTRIENTE



Nutritional supplement made of organic certified yeast hulls, produced in compliance with the EU Regulation.

NUTRIFERM NO STOP

Inactivated yeast rich in sterols and long-chain fatty acids. Used mid-fermentation to improve yeast membrane integrity and fermentation conditions to prevent stuck or lagging ferments.

NUTRIFERM GRADUAL RELEASE

The easy and safe alternative to nitrogen addition at 1/3 fermentation. This blend of DAP and tannins is contained in a permeable bag that gradually releases its content during fermentation and eliminates the need to supplement the ferment with nutrients, reducing time and labour.

WHY USE YEAST NUTRIENTS?

Understanding the nutritional requirements of yeast is fundamental to accomplishing successful fermentations and preventing stuck fermentations. Managing nutrient requirements allows for regular and complete fermentations, as well as minimising sulphur compound production, such as $\rm H_2S$, and enhancing sensory qualities. Enartis recommends a two-step nutrient addition: providing amino acids and micro-nutrients at inoculation and inorganic nitrogen with survival factors at 1/3 sugar depletion.



ENARTIS NUTRIENTS AND FERMENTATION AIDS: MAIN FEATURES

	4PPUCATON	ORGANIC NIPOGEN	MORGAMC MIROGEN	AROMATIC PRECURSO	LONG CHAM	Sar	NMERALS	Sunvein	ADSORPTIVE FFECT	Manue OF-ADD/1100	PECOMMENDED DOSAGE MENDED
AROM PLUS	Supply of precursors for the synthesis of fermentation aromas	****		***	***	***	***	***	٠	Yeast inoculation	30 g/hL
BIANCO	Complete yeast nutrition, juice protection and stabilisation	٨	♦ ♦ (DAP)	٨	**	**	٠	**	٨	Yeast inoculation	50 g/hL
ENERGY	Reinforce fermentation capacity of yeast	***		***	***	***	***	***	**	Yeast inoculation	15 g/hL
SPECIAL	Balanced and complete nutrition	**	♦ ♦ ♦ (DAP)	٨	***	***	**	**	**	Yeast inoculation	30 g/hL
VIT	Basic nitrogen nutrition		***					44		Within 24 hours after yeast inoculation	30 g/hL
GRADUAL RELEASE	Ensure complete fermentation		♦ ♦ ♦ (DAP)							In the frementation tank, before filling	20 g/hL
NO STOP	Prevent and treat stuck fermentation	٨			***	***	**	***	***	From 1/2 sugar depletion. Sluggish and stuck fermentation.	30 g/hL
WM	Complete yeast nutrition, juice protection and red colour stabilisation	•	♦♦ (DAP)	•	**	**	•	**	•	Yeast inoculation	40 g/hL







METHOD TO RE-START STUCK FERMENTATION

Example for 10,000 I (100 hL)

1 - PRE-TREATMENT OF THE STUCK WINE TO BE DONE 24 HOURS BEFORE RE-INOCULATION

- 1. Rack-off.
- 2. Add 1.5 kg (15 g/hL) of Enartis Stab Micro M and 100 g (1 g/hL) of sulphur dioxide to reduce microbial contamination.
- **3.** Add 1.5 kg (15 g/hL) of **Nutriferm No Stop** to remove short-chain fatty acids and pesticide residues which may act as fermentation inhibitors. Add 500 g (5 g/hL) of bentonite to help lees compaction.
- **4.** After 24 hours, rack and add 3 kg (30 g/hL) of **Nutriferm No Stop**.

2 - RE-START OF STUCK FERMENTATION

PHASE 1: Preparation of the starter

In a sanitised tank able to contain the full volume of stuck wine, prepare a solution made up as follows:

- 250 L of stuck wine (2.5% of the total volume of wine to be treated).
- 250 L of water (equal to the volume of wine to be diluted).
- 1.5 kg (15 g/hL) of Nutriferm Energy.
- Adjust the sugar content of the wine/ water mixture up to 50 g/L (5°Brix) by adding concentrated juice.
- Maintain the temperature at 20-23°C.

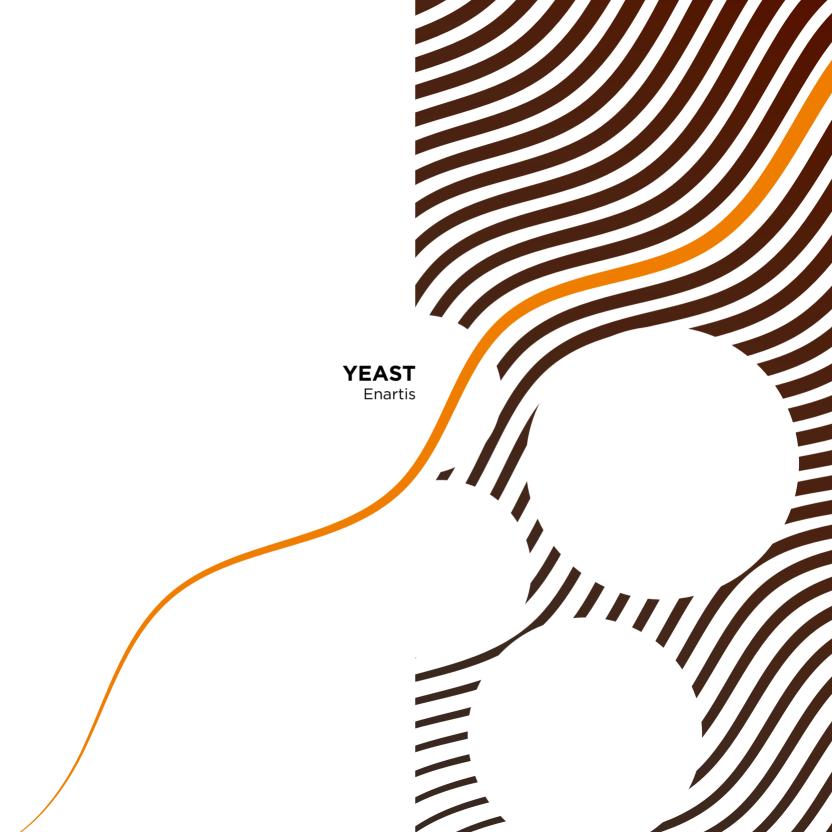
PHASE 2: Rehydration of active dry yeast Rehydrate 4 kg (40 g/hL) of yeast Enartis Ferm EZFerm 44 in 40 L of clean water at 35-38°C. Wait 20 minutes.

PHASE 3: Start of fermentation and addition of the stuck wine

- Add the rehydrated yeast to the wine/ water mix and maintain the temperature at 21-24°C. Note: Avoid cold shock! The temperature difference between the yeast suspension and the wine/water solution must be less than 10°C.
- Monitor the sugar level of the starter.
 Attention: never let the sugar drop to zero.
- When the sugar level has dropped by half (<2.5°Brix), add 20 hL of stuck wine (equal to 20% of the total volume of stuck wine) + 500 g of Nutriferm Special (25 g per 20 hL of stuck wine) to the starter.
- When the sugar has dropped by half, add another batch of 20 hL of stuck wine (equal to 20% of the total volume of stuck wine).
- Repeat the operation described in the previous point (addition of the remaining 60 hL of stuck wine in fractions of 20 hL each) until the full volume has been added. At every step, check that the temperature difference between the starter and stuck wine is lower than 10°C.

PRODUCT	QUANTITY (kg)
ENARTIS STAB MICRO M	1.5
BENTONITE	0.5
NUTRIFERM NO STOP	4.5
NUTRIFERM ENERGY	1.5
ENARTIS FERM EZFERM 44	4
NUTRIFERM SPECIAL	0.5





YEAST **Enartis**

WHITE WINE YEAST

FERM AROMA WHITE

Thanks to this yeast's ability to produce esters and release thiols, it can be successfully used in the fermentation of both neutral and thiolic varieties.

FERM ES 181

Neutral, terpenic or thiolic varieties, it never goes wrong! This multifaceted strain has a high alcohol tolerance, low nitrogen demand, and always produces clean wines with intense aromas of white and tropical fruit.

FERM Q CITRUS

For wines with very intense and distinguished notes of citrus (grapefruit), tropical fruit (guava, passion fruit, pineapple) and floral notes (jasmine, citrus blossom).

FERM TOP ESSENCE

Best results when used on white wines low in primary aromas. This strain enhances the aromatic expression of fresh fruit.

FERM VINTAGE WHITE

Moderate and steady fermenter, producer of significant quantity of polysaccharides, respects varietal character. Highly recommended for barrel fermentation and the production of quality white wines.

RED WINE YEAST

FERM AMR-1

Yeast selected for the production of Amarone wine. Used during extreme conditions such as high sugar concentration, low pH and low temperature, it ferments to dryness, producing big wines with elegant fruit aromas.

FERM ES 454

For the production of quality reds. Best results are obtained when fermented on good quality red grapes. Enhances mouthfeel and fruity characters.

FERM ES 488

Produces intense black fruit and spicy notes, which are further enhanced when used in conjunction with yeast derivatives rich in cysteine or glutathione (Enartis Pro Blanco).

FERM Q7

High alcohol tolerant strain, recommended for fermenting grapes grown in hot climates or in vintages affected by drought. It helps to revitalise the aromas by masking over-ripe fruit notes.

FERM RED FRUIT

Popular strain for the production of rosé and young to medium aged reds characterised by intense red fruit and violet aromas with significant quantities of glycerol and polysaccharides.

WHY USE YEAST?

One of the most important requirements a yeast must possess is the ability to ensure a healthy and complete fermentation, as this is the first step to create a quality wine. The knowledge and understanding of microbial characteristics in addition to the practical experience gained over many years, has allowed us to understand the needs of the market, and to recommend the application of each yeast where it can express its quality in the best way possible, meeting winemaker's expectations.

RED WINE YEAST

FERM VINTAGE RED

Moderate and steady fermenter, produces glycerol and polysaccharides. This strain is recommended for the production of varietal red wines destined for ageing.

FERM WS

Popular in California, it is mainly used for the fermentation of high-alcohol, big red wines. It respects the varietal character and produces structured but soft wines.

TECHNICAL STRAINS

FERM BIO 🦝



Organic certified varietal yeast strain, produced in compliance with the EU Regulation. It does not contain E491 sorbitan monostearate.

FERM EZ FERM 44

Very fructophilic strain, recommended for sluggish and stuck fermentations.

FERM TOP 15

Vigorous strain with high alcohol tolerance and able to ferment at low temperatures. Produces wines with clean aromas that are varietal specific.

ENARTIS FERM SB

Produces wines with a clean and intense varietal character and ensures steady and complete fermentation. Recommended for the fermentation of large volumes.

ENARTIS FERM SC

Versatile strain that can be used in the fermentation of white, red and rosé wines. Recommended for the production of large volume, young and easy-to-drink wines.





MAIN FEATURES OF ENARTIS FERM STRAINS

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STRAM	SPECIES	TEMPERATURE	LAG PHASE	FEMINATION	AL COHOL POLERANGE	KILLER FACTOR	COMPANIEUTY WITH MILE IUTY	NITROSEN NEEDS SEN	ONYGEN NEEDS	AROMATIC FEATINGTIC	WHITE	RED	ROSE
AMR-1	S. cerevisiae	10-25°C	Short	High	18%	Neutral	Neutral	Medium	Low	F		•	
AROMA WHITE	S. cerevisae	15-24°C	Medium	Medium	15%	Killer	Neutral	High	Medium	F			
BIO	S. cerevisae	15-28°C	Medium	Medium	14%	Neutral	Neutral	Medium	Low	F		•	٥
ES 181	S. cerevisiae x bayanus	10-20°C	Short	High	16,5%	Killer	Low	Low	Medium- Low	F -V			۵
ES 454	S. cerevisiae	18-30°C	Short	Medium	16%	Sensitive	High	Medium	Medium	V		•	
ES 488	S. cerevisiae	15-28°C	Short	Medium- slow	16%	Killer	High	High	High	F-V		•	
EZ FERM 44	S. bayanus	15-30°C	Short	Medium	17,5%	Neutral	Neutral	Low	Low	N		•	۵
Q CITRUS	S. cerevisiae	10-20°C	Short	High	15%	Neutral	Low	Medium	Medium	F			۵
Q7	S. cerevisiae	16-30°C	Medium	Medium- slow	16,5%	Neutral	Neutral	Medium	Medium	F		•	
RED FRUIT	S. cerevisiae	14-34°C	Short	High	16%	Killer	Neutral	High	High	F		•	٥
SB	S. bayanus	18-32°C	Medium	High	15%	Neutral	Low	Low	Low	V		•	۵
SC	S. cerevisiae	15-30°C	Short	High	13%	Neutral	Good	Medium	Medium	V		•	۵
TOP 15	S. bayanus	10-28°C	Short	High	17%	Killer	Neutral	Low	Low	V		•	۵
TOP ESSENCE	S. cerevisiae	15-25°C	Short	Medium	15%	Killer	Low	Medium	Medium	F			
VINTAGE RED	S. cerevisiae	18-32°C	Short	Medium	16%	Neutral	High	Medium	Medium- High	V		•	
VINTAGE WHITE	S. bayanus	14-24°C	Short	Medium	15,5%	Killer	Good	High	Medium- High	V			
WS	S. cerevisiae	16-30°C	Medium	Medium- High	18%	Neutral	Neutral	Low	Low	V		•	

F= fermentation aroma

V= varietal

N= neutral





WHITE GRAPES

TAN AROM

Blend of gallic tannins and inactivated yeast containing sulphur amino acids. Improves protein stability, antioxidant protection of colour and aroma, and is a source of precursors for thiols

TAN BLANC

Gallic tannin with a high antioxidant effect. It strengthens the protective action of SO_2 and produces wines that are less sensitive to browning and loss of aromatics.

TAN CITRUS

Blend of gallic and condensed tannin that enhances citrus and floral notes.

RED GRAPES

TAN COLOR

Blend of condensed tannins, mainly extracted from grape seeds, and inactivated yeast. It promotes the formation of exceptionally stable colour pigments formed by condensation. The yeast fraction, rich in sulphur amino acids, stimulates the production of spicy and black fruit aromas.

TAN E

Grape seed tannin enriched with monocatechins. It is especially reactive in combining free anthocyanins in long-term stable pigments. Particularly recommended during microoxygenation.

TAN FERMCOLOR

Blend of alcohol extracted condensed and hydrolysable tannins. It combines a high antioxidant efficacy with excellent organoleptic quality that makes it suitable for the production of reds destined for ageing.

TAN FP

Blend of condensed and ellagic tannin to be used for the immediate protection of grapes during crushing or cold soak.

TAN FRUITAN

Blend of condensed tannins, mainly extracted from white grape seed that helps colour stability, antioxidant protection and the mitigation of herbaceous aroma.

TAN MICROFRUIT

Formulation of condensed and hydrolysable tannins to be used in conjunction with micro-oxygenation. It contributes to colour stabilisation, enhances fruit aromas and reduces vegetal notes.

WHY USE TANNINS?

Tannin addition in the pre-fermentation and fermentation stages provides many benefits such as antioxidant protection, improvement of clarification, improvement of protein and colour stability, and enhancement of wine sensory quality. Depending on the desired effect, Enartis is able to offer the right solution.

RED GRAPES

TAN RED FRUIT

Blend of condensed tannins, mainly extracted from the wood of red fruit trees. It increases the expression of berries and red fruit notes.

TAN V

Grape seed tannin rich in low molecular weight catechins. Specifically designed to promote long-term colour stability during fermentation.

TAN XC

Tannin rich in monocatechins to increase medium-term colour stability by copigmentation.

TAN ROUGE

Sacrificial tannin *par excellence*. A blend of gallic, ellagic and condensed tannins that are effective in protecting colour and aromatic molecules from oxidation. Highly recommended for use on mouldy grapes.

TAN FRUITAN SUPER

Blend of condensed tannins, mainly extracted from grape seed designed to help colour stability, increase wine structure and fruity aroma.

OTHER APPLICATIONS

TAN ANTIBOTRYTIS

In the case of mouldy grapes, it reduces the spoiling action of laccase. In the treatment of healthy grapes, it has an antioxidant effect that is synergistic with SO_2 .

TAN SKIN

Pure white grape skin tannin high in thiol precursors to enhance the final volatile thiol content, structure and aroma, without adding astringency. Improves wine protein and colour stability.

TAN SLI

Tannin produced from untoasted oak with a unique process that makes it extremely effective in blocking oxidation and prolonging wine shelf life. It can be used as an alternative to SO₃.



FERMENTATION TANNINS

Enartis

CHOOSING THE RIGHT TANNIN

	COLOUR STABILITY	AMORDAMEER	SPUCTURE	ASTRINGENCY	SOTHESS	AROMA	Angust Contraction	4PPUCATON	
ANTIBOTRYTIS		****	66	66			ELDERFLOWER, WOOD	•	6
AROM		****	••				PINEAPPLE, PASSION FRUIT, GRAPEFRUIT		۵
BLANC		****					ELDERFLOWER, WOOD	٨	۵
CITRUS	***	***		66	66	****	CITRUS, WHITE FLOWER		۵
COLOR	***	***	66	& &	***	***	BLACKCURRANT, SPICES	•	٥
Е							STONE FRUIT, GRAPE	•	۵
FERMCOLOR	***	***	***	66	***	***	WOOD, CHERRY	٨	۵
FP	***	***	***	***		66	WOOD, SPICES	٨	۵
FRUITAN	****						RED FRUIT, SPICES	•	۵
FRUITAN SUPER			***	***			RED FRUIT, SPICES	•	۵
MICROFRUIT	****	***	***	• •	***	****	RED FRUIT, GRAPES, WOOD	•	۵
RED FRUIT	***	**	***	• •	***	****	STRAWBERRY, PLUM, CHERRY	•	۵
ROUGE					**		WOOD, SPICES	•	۵
SKIN	••	***		••	••	****	GRAPES, TEA, FRUIT	•	۵
SLI	••	****	••		***	***	WOOD, COCONUT, VANILLA	•	۵
V							GRAPES, STONE FRUIT	•	٥
XC	****	66		***	***		WOOD	•	۵

FERMENTATION TANNINS
Enartis



YEAST POLYSACCHARIDES

PRO R

Yeast derivative that helps to improve the sensation of volume and soften astringency, by contributing a large quantity of mannoproteins.

PRO UNO

Once added to the must, this yeast derivative releases mannoproteins that improve aromatic and colour compound stability over time. Additionally, it increases wine mouthfeel and softness

PRO BLANCO

Yeast derivative rich in readily soluble mannoproteins and sulphur amino acids. It produces wines that are more stable with young, fresh colour and aroma. Sulphur amino acids provide precursors for the production of thiols.

PRO FT

Blend of PVI/PVP and yeast derivatives rich in immediately available mannoproteins. It increases the expression of thiols by removing the main catalysts of oxidation, iron and copper, and provides sulphur amino acids that can be used for the synthesis of thiols.

PRO XP

Blend of PVI/PVP and yeast derivatives rich in immediately available mannoproteins. It increases the expression of primary and secondary aromas by neutralising the oxidative effect of copper and iron.

WHY USE POLYSACCHARIDES?

Every day, more is known about the contribution made by polysaccharides to the stability and quality of wine. A timely addition during fermentation results in wines with a longer shelf life, greater stability, with enhanced aromatic freshness and mouthfeel.

YEAST POLYSACCHARIDES Enartis



MALOLACTIC BACTERIA

ML SILVER

Strain for malolactic fermentation in wine with high alcohol and polyphenols content. It respects the aromatic characteristics of the wine. Can be used for both sequential and co-inoculation.

WHY USE MALOLACTIC BACTERIA?

Malolactic fermentation (MLF) is the conversion of malic acid into lactic acid by Oenococcus oeni which impacts wine quality and stability. The success of MLF depends on wine conditions, choice of ML strain and preparation of the inoculum. Enartis is proud to offer a complete portfolio of malolactic bacteria, activators and nutrients for an easy, clean and successful MLF.

MALOLACTIC BACTERIA Enartis



CHIPS

INCANTO CREAM

Chips from medium toasted French oak. It gives a pleasant and complex sweet aroma and taste.

INCANTO VANILLA

Medium toasted American oak chips, for an intense vanilla, coconut and bourbon profile.

INCANTO CARAMEL

Chips produced from medium toasted French oak. It gives a caramel, cappuccino aroma while increasing sweetness on the palate.

INCANTO TOFFEE

Heavy toasted French oak chips. It gives a very complex aroma of cafè macchiato, toasted almond and vanilla.

INCANTO SPICE

Blend of French and American oak treated with a different toasting process. It gives a very complex and intense spice aroma. Best results with Pinot Noir, Shiraz and Cabernet Sauvignon.

INCANTO DARK CHOCOLATE

Chips produced from heavy toasted French oak. It impacts wine aroma by bringing intense notes of chocolate, cocoa and black coffee.

SOLUBLE ALTERNATIVES TO OAK

INCANTO N.C. WHITE

Soluble complex made of oak tannin, acacia tannin and yeast derivative. It enhances the fruit aroma, masks the herbaceousness and prevents reduction.

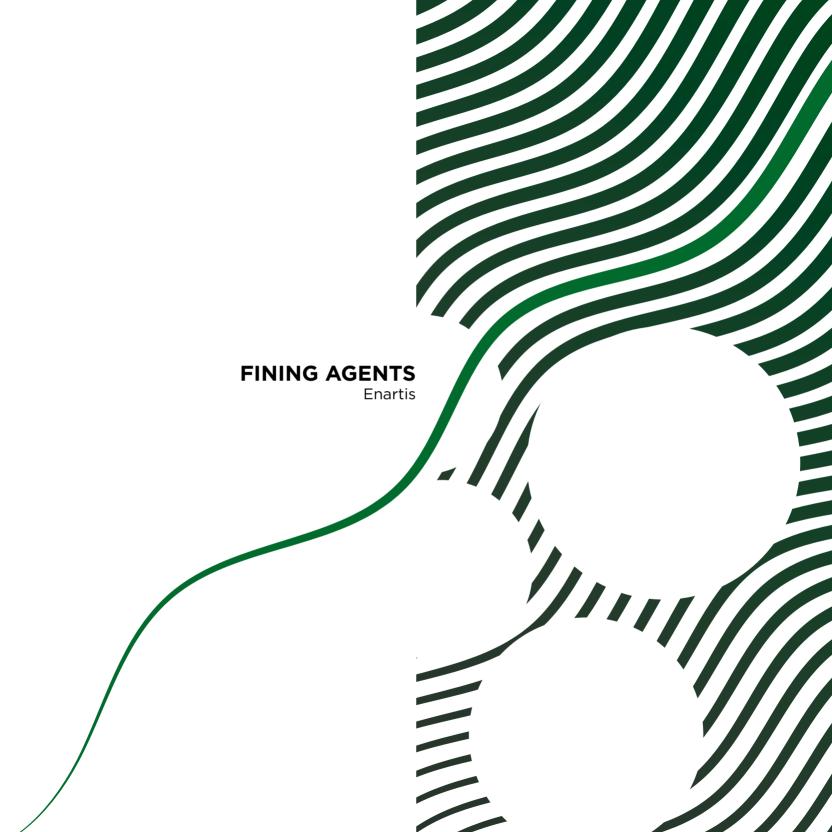
INCANTO N.C.

Soluble complex made of oak tannin and yeast derivative designed to mimic the sensory effect of medium-toasted oak dust. It helps colour stability and improves overall wine quality.

WHY USE OAK ALTERNATIVES?

Enartis offers a diverse portfolio of oak chips and mini-staves to meet all wine needs and expectations. With Incanto oak alternatives, winemakers have ultimate control over their oak program and can create a unique signature for their brand or label. When released into wine, wood compounds enhance structure and the perceived sweetness of wine, impact the aromatic profile and can help colour stabilisation.







FINING AGENTS FREE FROM ANIMAL PROTEINS

PROTOMIX AF

Complex containing bentonite, PVPP, plant protein and cellulose that is designed to clarify musts whilst simultaneously removing unstable proteins and polyphenols responsible for wine oxidation.

PLANTIS AF

This pure pea protein allows juice and wine clarification while producing a small volume of lees. It removes polyphenols responsible for wine oxidation and bitterness.

PLANTIS AF-Q

Preparation made of pea protein and activated chitosan. It clarifies while forming small, compact lees and improves juice and wine resistance to oxidation.

COMBISTAB AF

Complex containing PVPP, plant protein and silica, highly effective in the prevention and treatment of oxidation, pinking and the reduction of bitterness.

PROTEIN-BASED FINING AGENTS

GREEN GELATINA



Pure hot soluble gelatine, organic certified in accordance with European legislation.

HYDROCLAR 30

30% Liquid solution of medium hydrolysed food grade gelatine.

HYDROCLAR 45

45% Liquid solution of low molecular weight food grade gelatine.

WHY USE FINING AGENTS?

Fining agents can be used for many purposes in winemaking including clarification, filterability improvement, prevention of haze and sediment formation, organoleptic profile and wine colour improvement, and removal of undesirable elements from wine. Enartis has also developed a line of fining agents free from allergen and animal proteins, suitable for vegetarian and vegan wines, as alternatives to egg albumin, casein, potassium caseinate, isinglass and fish gelatine.

INORGANIC FINING AGENTS

PLUXCOMPACT

Bentonite that is very effective in removing proteins with a small amount of lees. Recommended for eliminating unstable colour compounds.

SIL FLOC

Pure silicon dioxide in aqueous solution.

PROTECTIVE FINING AGENTS

CLARIL HM

This fining agent benefits from the synergistic actions of chitosan and PVI/PVP to reduce the concentration of iron, copper, hydroxycinnamic acids and catechins, which are key players in the process of oxidation.

CLARIL SP

Complex clarifying agent consisting of bentonite, PVPP, potassium caseinate and silica. It is recommended for the prevention and correction of must and wine oxidation.

NEOCLAR AF

Blend of bentonite, gelatine and activated carbon. It ensures fast clarification with a minimal amount of lees even in difficult situations. Particularly effective in reducing off-flavours and herbaceous characters.

PROTOMIX G

Suitable for must clarification or during fermentation. This complex is made of bentonite, casein and cellulose to improve wine stability and resistance to oxidation.

STABYL MET

Co-polymer of PVI/PVP and silica. It prevents oxidation, browning, pinking and formation of haze by removing the main catalysts of oxidation, iron and copper.

REVELAROM

Granulated fining mixture containing copper, to be used for correcting and preventing appearance of sulphides or reductive characters.







highly recommended

recommended

FINING AGENTS Enartis

28



STABILISING AGENTS

STAB MICRO M

Preparation based on activated chitosan designed for the treatment of musts and cloudy wines. It can be used for reducing spoilage yeast and bacteria that are responsible for the production of acetic acid, off-flavours or the onset of unwanted malolactic fermentation.

WHY USE STABILISING AGENTS?

In today's wine market, it is crucial for wines to be visually appealing to consumers: any haze or precipitate is unacceptable and can damage brand reputation. The appropriate use of stabilising agents ensures the production of wines that maintain their sensory characteristics up to the time of their consumption.



SULPHITING AGENTS

EFFERGRAN/EFFERGRAN DOSE 5

This effervescent, granulated potassium metabisulphite can be added directly to must, wine and grapes. It rapidly dissolves, ensuring that its antioxidant and antimicrobial effect is maintained where needed

WINY

The highest quality potassium metabisulphite in the market. Thanks to Enartis production expertise, Winy is virtually odourless, does not form lumps and has a concentration of metabisulphite superior to 99%.

AST

Blend of potassium metabisulphite, ascorbic acid and gallic tannin in carefully balanced amounts to maximise antioxidant and antimicrobial action. Very effective in preventing atypical ageing off-flavours.

SUPERSOLFOSOL (40% SOLUTION)

Aqueous solution of ammonium bisulphite. SO_2 concentration: 400 g/L. NH_4 concentration of 113 g/L.

NEOSOLFOSOL C (63% SOLUTION)

Aqueous solution of ammonium bisulphite. ${\rm SO}_2$ concentration: 630 g/L. ${\rm NH}_4$ concentration of 177 g/L.

SOLFOSOL M (15% SOLUTION)

Aqueous solution of potassium bisulphite. Enables sulphur dioxide to be easily and safely added from harvest to bottling. SO_2 concentration: 150 g/L.

WHY USE SULPHITING AGENTS?

For its antioxidant, antioxidasic and antiseptic effects, sulphur dioxide is considered the wine preservative *par excellence*. Application of SO_2 is one of the most common practices in winemaking. An important aspect of this treatment is the time it takes to prepare and apply the product. SO_2 comes in various forms: gas, solution, powder, effervescent granules, and depending on the application, one form might be preferred over another.



