

RESTART AND/OR COMPLETE A STUCK FERMENTATION

The successful restart of a stuck fermentation depends upon three critical factors: Diagnose the causes of fermentation arrest, appropriate wine treatment and proper acclimation of the yeast.

1- DIAGNOSIS

Vinquiry Laboratories by Enartis USA offers a comprehensive **Fermentation Assessment Panel** that provides essential analytical information needed to determine the cause(s) of the problem(s) and the degree of fermentation completion.

2- TREAT THE STUCK WINE BEFORE THE RESTART - 24 HOURS PRIOR TO YEAST PREPARATION

1. Press off skins.
2. Adjust pH, Alcohol, VA.
3. Remove spoilage microbes with **Enartis Stab Micro M** at 15 g/hL
4. Rack off lees 24 hours after treatment and add **Nutrifer No Stop** at 20 g/hL.

3- PREPARE AND ACCLIMATE THE YEAST

STEP 1: Prepare starter

Tip: Use a sanitized tank able to hold the entire volume of stuck wine.

- Take 2.5 % of stuck wine.
- Add the same amount of water (2.5% of total volume).
- Add 10 g/hL of **Nutrifer Energy** (calculated on the volume of stuck wine).
- Adjust sugar level to 50 g/L (5°Brix).
- Maintain temperature at 20-23°C (68-75°F).

STEP 2: Yeast rehydration

Rehydrate 30 g/hL (calculated on the volume of stuck wine) of **Enartis Ferm EZ FERM 44** in 10 times its weight of chlorine-free water at 40°C (104°F) and wait 20 minutes.

STEP 3: Acclimate the yeast and start fermentation

- Add rehydrated yeast to STEP1 and monitor °Brix and Temperature.
- At 1/2 °Brix depletion, add 20% of stuck wine + 5 g/hL of **Nutrifer Advance** (calculated on volume of stuck wine).
- At At 1/2 °Brix depletion, add another 20% of stuck wine.
- At At 1/2 °Brix depletion, add the remaining stuck wine.

Why use Nutrifer No Stop?

Nutrifer No Stop acts as a protector by improving yeast membrane integrity. Additionally, it eliminates medium chain fatty acids and pesticides residues which may inhibit fermentation.

Why use Nutrifer Energy?

Nutrient content in stuck wine cannot support yeast growth. Complex yeast nutrients improves yeast activity and facilitates their acclimation to hostile wine conditions. Nutrifer Energy provides essential elements for yeast development.

Why using Enartis Ferm EZ FERM 44?

It is a fructophilic yeast, vigorous fermenter with low nutrition needs. It has high implantation rate and strong resistance to alcohol and VA.

4- PRODUCT NEEDS FOR 100 hL:

WINEMAKING PRODUCT	QUANTITY (Kg)
ENARTIS STAB MICRO M	1.5
NUTRIFERM NO STOP	2
ENARTIS FERM EZ FERM44	3
NUTRIFERM ENERGY	1
NUTRIFERM ADVANCE	0.5

