

EASYTECH SELECTION: NUTRIENTS AND DIRECT INOCULATION YEAST

Easytech is a certified range of Enartis yeasts and nutrients that are able to be added directly to juice and must rather than requiring typical rehydration and acclimatization steps. This innovative line simplifies the process of inoculation and saves wineries time and money.

The Easytech selection of products, particularly the direct inoculation yeast, undergo an additional strict quality control process that allows Enartis to certify the suitability of the product for use without rehydration. The products in the Easytech range can be easily identified with the logo below:



WHAT DO WINEMAKERS SAY ABOUT ENARTISFERM WS?

"I love the fruity and clean aromas that EnartisFerm WS gives to the wine."

Heather Perkin, Associate Winemaker at Elk Cove Vineyards, OR

"In 2017, I used EnartisFerm WS on our 2017 Zinfandel and 25% of our Cabernet Sauvignon to produce intense color, rich mouthfeel and balanced tannin structure and was very happy with the results."

Scott Shull, Winemaker at Raptor Ridge, CA

"I use WS on late harvest wines; it ferments up to 18% alcohol with no problem."

Ken Wright, Winemaker at Ken Wright Cellars, OR

"WS is reliable in all fermentations, even on the most difficult ones. It is a concentration of quality and efficiency in every aspect."

Matteo Corazzolla, at Cider Producer L.M. di Maria Lucia Melchiori & C., Italy

YEAST

The yeast strains included in the Easytech portfolio have been selected for their intrinsic characteristics, as well as the production process which makes them suitable for direct inoculation without rehydration to ensure their optimal fermentation performance. (Figure 1)

- EnartisFerm Aroma White is a reliable and strong fermenter for white and rosé wine production. Due to its ability to produce esters and release thiols, it is a versatile strain capable of producing excellent wines from many different varieties.
- **EnartisFerm WS**, isolated 30 years ago from a late harvest Zinfandel at Williams Selyem Winery in Sonoma, this strain is known for its ability to completely ferment high °Brix grapes in low nutrient conditions. It contributes exceptional complexity and structure with soft tannin extraction while respecting varietal and terroir characters and boosting fruit and spice expression. (Figure 2)
- EnartisFerm Vintage Red is a strain selected for producing red wines destined for medium to long term ageing. A steady fermenter with high alcohol tolerance, it enhances grapes' fruity and spicy notes, produces a significant amount of glycerol and mannoproteins, and helps color stabilization and malolactic fermentation onset.

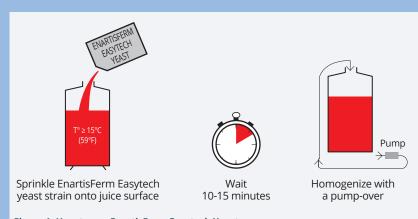


Figure 1: How to use EnartisFerm Easytech Yeast

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■ EnartisFerm Q ET is a new multipurpose yeast strain respectful of varietal characteristics, a good fermenter over a wide temperature range that is well suited for fermentation of quality white, red and rosé wines.

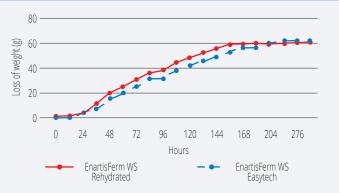


Figure 2: Fermentation kinetics of EnartisFerm WS Easytech compared to EnartisFerm WS inoculated after rehydration

NUTRIENTS

The Easytech strategy also includes two nutrients to be used at yeast inoculation. Easytech nutrients dissolve directly in must and do not form clumps, therefore their use is easier and safer for cellar staff.

- Nutriferm Arom Plus is comprised of autolyzed yeast with an elevated content of branched-chain free amino acids that yeast can produce esters and other aromatic compounds from. It significantly increases the aromatic intensity and complexity of wine.
- Nutriferm Ultra is a new nutrient rich in readily available amino acids, sterols, fatty acids, vitamins and microelements. It was developed to promote regular fermentations and the production of quality wine with any strain of yeast under varying fermentation conditions chosen by the winemaker. It improves the survival rate of cells at inoculation and consequently the dominance of the selected strain.



Enartis USA Inc.

7795 Bell Road - Windsor, CA 95492 Tel (707) 838 6312 orderdesk@enartis.com www.enartis.com