

Fruity Style

TYPE OF CIDER
Fruity Cider
OBJECTIVE
To make a rich, bright and fruity cider with added complexity and a good aromatic lift.

CIDERMAKING STAGE	OBJECTIVE	ENARTIS RECOMMENDATIONS	DOSAGE
Milling & Pressing	Microbial Protection	AST: Blend of potassium metabisulfite, ascorbic acid and hydrolyzable tannin to maximize antioxidant and antimicrobial action.	80-150 g/ton
Juice Treatment	Clarification and Oxidation Protection	EnartisZym RS: Blend of potassium metabisulfite, ascorbic acid and hydrolyzable tannin to maximize antioxidant and antimicrobial action.	3-5 mL/hL
		Plantis AF-Q: Pea protein and activated chitosan to ensure nice clarification and improve juice resistance to oxidation by removing pro-oxidant metals and low molecular weight polyphenols.	5-15 g/hL
		EnartisTan BLANC: Gallic tannin for protection from oxygen and enhanced aromatics during fermentation.	5-15 g/hL
Yeast Inoculation	Organic Nutrition	NUTRIFERM AROM PLUS: autolyzed yeast with elevated content of free amino acids to provide yeast with essential nutritional requirements.	40 g/hL
	Yeast	EnartisFerm ES 181: fast fermenter with low nutrient requirements to express thiols and produce intense varietal and fermentation aromas.	30 g/hL
	Oak Alternative	INCANTO NC CHERRY: Inactivated yeast, oak tannin and condensed tannin extracted from exotic wood species. To promote stabilization, prevent oxidation, increase structure and length as well as aromatics.	40 g/hL
1/3 Sugar Depletion	Fermentation Nutrition	NUTRIFERM ADVANCE: Inactivated yeast, DAP and cellulose to prevent irregular kinetics. Dosage necessary to reach YAN >120 ppm	20-40 g/hL
Pre-Bottling	Shelf Life Improvement	HIDEKI: Technical tannin made of molecular fractions obtained through the selection and purification of gallic, ellagic and condensed tannin. To replace SO2 with natural and allergen-free alternative.	2-5 g/hL
	Stabilization & Balancing	CITROGUM PLUS: Arabic gum and mannoproteins for stabilization and to reduce bitterness and astringency sensations while increasing sweetness and volume perception.	80-150 mL/hL

The above is achieved to the best of our knowledge and experience.
The industrial application of the advice provided does not imply any responsibility on the part of our company.