



EnartisFerm Q TAU FD

Non-Saccharomyces yeast to increase aromatic complexity in fermentation.

Freeze-dried strain of *Torulaspora delbrueckii*

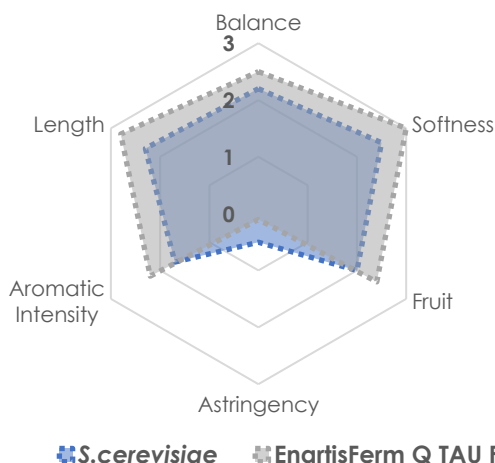
Ferments up to 12.5% alcohol and produces soft wines which are full on the palate with great aromatic complexity.

Particularly recommended for:





-  Modern **whites**, **rosés**, and **sparkling wine bases**.
-  For **red** and **dessert** wines.

In wines with potential alcohol >12.5%, it is suggested to perform a sequential inoculation with EnartisFerm ES454, EnartisFerm AMR-1, EnartisFerm WS, or EnartisFerm VINTAGE RED for red wines, and EnartisFerm ES181, EnartisFerm AROMA WHITE, or EnartisFerm VINTAGE WHITE in white and rosé wines.

MICROBIOLOGICAL AND ENOLOGICAL CHARACTERISTICS		NOTES
Fermentation Temperature	18 – 25°C (62 – 77°F)	Around 18 – 25°C (62 – 77°F) to intensify aromatic expression.
Nitrogen Requirements	150 ppm YAN	Similar to <i>S. cerevisiae</i> . 30 g/hL of NUTRIFERM AROM PLUS at the beginning of fermentation ensures higher production of esters.
Lag Phase	Medium	Fermentation generally begins after a couple of days. EnartisFerm Q TAU FD acts as biocontrol by blocking the multiplication and development of undesirable microorganisms.
Fermentation Speed	Low	---
Alcohol Tolerance	≤ 12.5 % v/v	If % v/v potential is less than 12.5%, it is not necessary to proceed with sequential inoculation with <i>S. cerevisiae</i> .
SO₂ Resistance	< 15 ppm	---
Volatile Acidity Production	Very low	Generally, less than 20-30% compared to <i>S. cerevisiae</i> .
SO₂ Production	Very low	Excellent for low SO ₂ winemaking.
Glycerol Production	High	Great balance and fullness on the pallet.



The use of EnartisFerm Q TAU FD ensures:

-  Improved balance.
-  Improved freshness and aromatic stability over time.
-  Improved color stability.
-  Foam stability and control of effervescence, even in base wine.