

LOW OR SO₂ FREE WINEMAKING

Facing climate challenges and market demand with allergen-free solutions

EFFECTIVE ALTERNATIVES TO SO₂, REGARDLESS OF WINE pH

1

ACTIVATED CHITOSAN

Prevents and removes spoilage microorganisms, limits chemical and enzymatic oxidation reactions, among other benefits.

2

SPECIFIC TANNINS

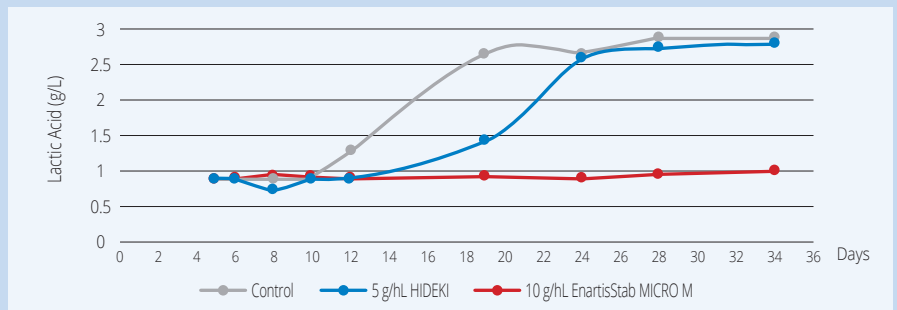
Prevent oxidation of phenolic compounds and, consequently, browning and loss of aromatics. Increase microbial protection by using a bacteriostatic tannin to inhibit microorganism growth.

3

SELECTIVE FINING AGENTS

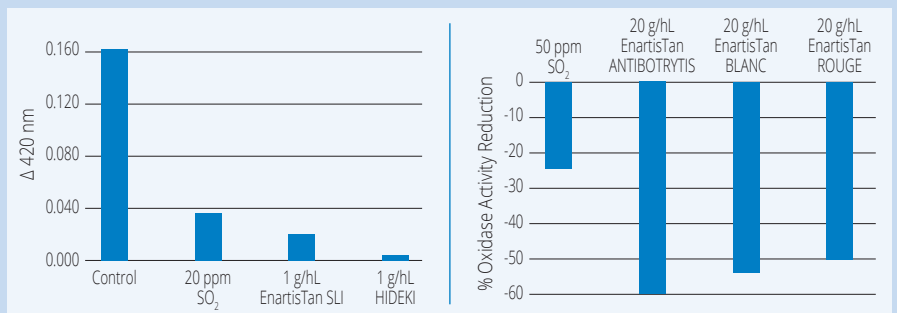
Reduce the catalysts (metals such as copper and iron) and substrates of oxidation reactions (oxidizable polyphenols), preventing and treating possible changes later in the bottle.

ANTIMICROBIAL & BACTERIOSTATIC EFFECT

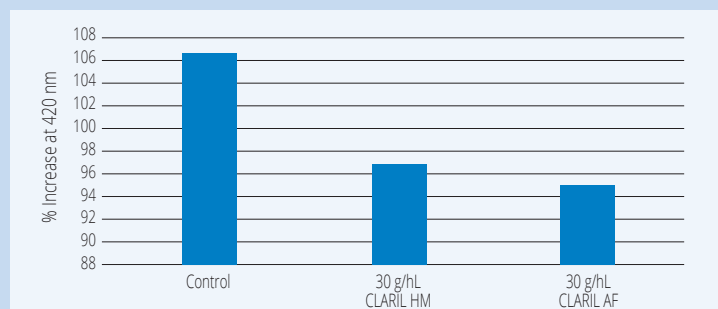


The use of ACTIVATED CHITOSAN (EnartisStab MICRO M), and a blend of selected technical tannins (HIDEKI) offers a solution to control microorganisms. Whether the wine has high pH, low molecular SO₂, or a highly resistant strain of *Oenococcus oeni*, this strategy is highly effective for microbial suppression.

ANTIOXIDANT & ANTIOXIDASIC EFFECT



The use of SPECIFIC TANNINS with high antioxidant activity prevents color degradation in wines with high oxidation potential due to high catechin content, low SO₂ and/or excessive exposure to oxygen. To obtain the same laccase inhibitory effect of specific tannins, large amounts of SO₂ are necessary.



SELECTIVE FINING AGENTS contribute to the antioxidant protection of wine that has a high content of heavy metals, potentially oxidizable polyphenols, and/or excessive exposure to air.

LOW OR SO₂ FREE WINEMAKING

LOW OR ZERO SO₂ WINE PRODUCTION PROTOCOL

Enartis SO₂-free winemaking protocol showed great wine quality results post-fermentation including increased aromatic intensity, complexity, nice mouthfeel and structure with no faults.

WINEMAKING PHASE		RECOMMENDED DOSAGE	WHITE & ROSÉ WINE	RED WINE
GRAPE RECEPTION/CRUSHER		10-20 g/100 kg	AST	
		15 g/100 kg	EnartisTan BLANC or EnartisTan AROM	EnartisTan ROUGE or EnartisTan COLOR
		5-10 g/100 kg	EnartisStab MICRO M (Recommendation if performing a coinoculation: add activated chitosan only after completion of MLF)	
PRESS/MACERATION		2 g/100 kg	EnartisZym AROM MP	EnartisZym COLOR PLUS
JUICE CLARIFICATION		2 g/hL	EnartisZym RS	
		15-20 g/hL	PLANTIS AF or PLANTIS AF-Q	
		20-40 g/hL	Metal removal: CLARIL HM	
		40-80 g/hL	Polyphenol removal: CLARIL AF	
TANK FILLING		5 g/hL	INCANTO NC SLI	
YEAST (Select yeast with low SO ₂ production)		20 g/hL	EnartisFerm ES181 or EnartisFerm Q9	EnartisFerm ES454 or EnartisFerm ES488
NUTRITION	YEAST INOCULATION	20 g/hL	Enhance aroma: NUTRIFERM AROM PLUS Respect varietal aroma: NUTRIFERM ULTRA	
	1/3 AF	20 g/hL	NUTRIFERM ADVANCE	
	2/3 AF	20 g/hL	NUTRIFERM NO STOP	
POST AF			Rack off gross lees	
		1-2 g/hL	EnartisTan SLI	
		10-20 g/hL	EnartisStab MICRO M	
			Adjust SO ₂ content 15 days after completing alcoholic fermentation, to avoid H ₂ S and acetaldehyde formation.	
		1-3 g/hL	HIDEKI	
PRE-BOTTLING		20-50 g/hL	CITROSTAB rH	

Protocol suitable for ZERO SO₂ wine production (red text is for LOW SO₂).

ANTIOXIDASIC ACTIVITY	ANTIOXIDANT ACTIVITY	ANTIMICROBIAL ACTIVITY
	<ul style="list-style-type: none"> ☑ CLARIL HM ☑ CLARIL AF ☑ EnartisTan SLI ☑ INCANTO NC SLI 	
<ul style="list-style-type: none"> ☑ EnartisTan ANTIBOTRYTIS ☑ EnartisTan ROUGE ☑ EnartisTan BLANC 		
		<ul style="list-style-type: none"> ☑ HIDEKI ☑ CITROSTAB rH
	<ul style="list-style-type: none"> ☑ EnartisStab MICRO M 	

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