

# NUTRIFERM: A New Concept of BALANCED NUTRITION

It's not only  
a matter of YAN

Balanced nutrition is essential to ensure complete and consistent alcoholic fermentations. The proper ratio of various amino acids to ammonium allows for managing fermentation performance and improving the sensory profile of wine. It also avoids sluggish fermentations that can lead to sensory imbalances or, even worse, stuck fermentations. Enartis has studied what influences yeast growth and has developed solutions to improve nutrition management protocols.

## WHY IS BALANCED NUTRITION IMPORTANT?

1

To provide **quality, essential** elements for yeast growth

2

**Sensory profile improvement**  
(increased synthesis of secondary aromas)

3

Maintain good **Fermentation metabolism**

4

Avoid stuck or **sluggish fermentations**  
(greater fermentative cleanliness)

5

**Easutech**  
CERTIFIED BY ENARTIS

**Easy-to-use**  
Microgranulated formulation for direct addition to must

6

**Adaptable** to any winemaking protocol, technology or style

Nitrogen is essential for yeast metabolism and can be assimilated in the form of ammonium or amino acids.

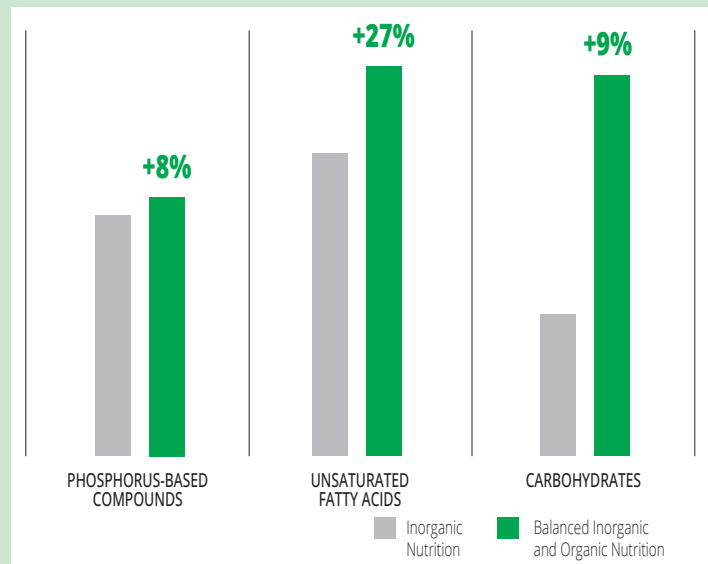
- Ammonium: Used by yeast for the biosynthesis of amino acids needed to generate enzymes and proteins essential for yeast metabolism.
- Amino acids: When readily available, yeast prefer this type of nitrogen source, as synthesizing amino acids from ammonium is time and energy consuming.

Given the same initial levels of YAN, balanced nutrition promotes greater production of elements essential for yeast survival, including:

- Phospholipids:** improves the fluidity and permeability of yeast membranes.
- Unsaturated fatty acids:** promotes yeast survival under stressful conditions.
- Carbohydrates:** act as reserves allowing for greater adaptability of yeast to fermentation conditions.

The balanced supply of essential elements during fermentation allows yeast to express their characteristics.

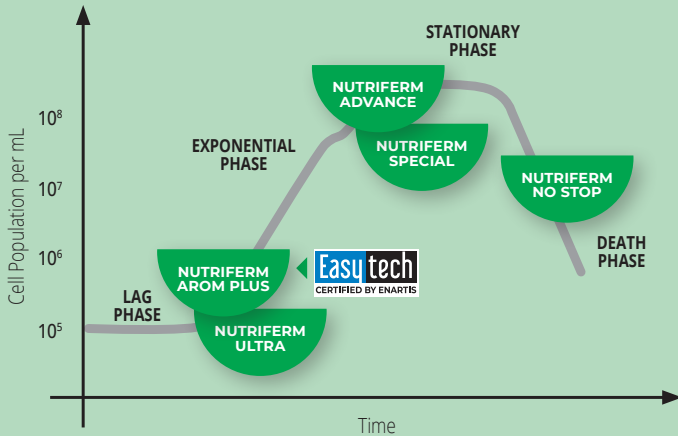
## INCREASING ESSENTIAL ELEMENTS IN FERMENTATION WITH BALANCED NUTRITION PROTOCOL DURING YEAST ACCLIMATIZATION



# NUTRIFERM: A New Concept of BALANCED NUTRITION

## QUALITY OVER QUANTITY

Enartis has developed NUTRIFERM, a comprehensive range of nutrients developed to meet the nutritional needs of yeast during every stage of fermentation.



## NUTRIFERM ULTRA

Microgranulated organic fermentation activator rich in amino acids essential for yeast growth. When applied during acclimatization, it improves fermentation kinetics by providing amino acids, vitamins, and sterols essential for regular cell multiplication.

## NUTRIFERM AROM PLUS

A microgranulated organic fermentation activator rich in branched amino acids. During acclimatization, it provides aromatic precursors that are subsequently synthesized by yeast, increasing the intensity and aromatic complexity of wine.

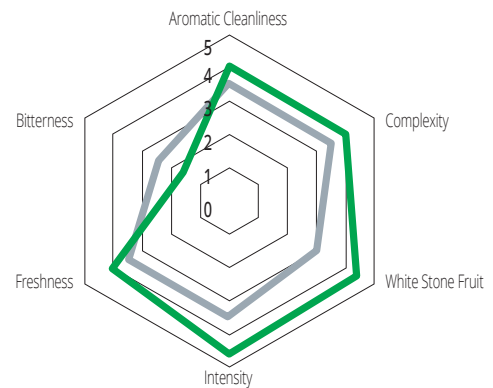
## NUTRIFERM SPECIAL and NUTRIFERM ADVANCE

Complex nutrients developed to ensure yeast viability until complete sugar depletion at 1/3 fermentation. They strengthen cell walls and remove any toxins produced. The cellulose in NUTRIFERM ADVANCE helps maintain yeast viability during the stationary phase, while NUTRIFERM SPECIAL is suitable for the production of organic wine.

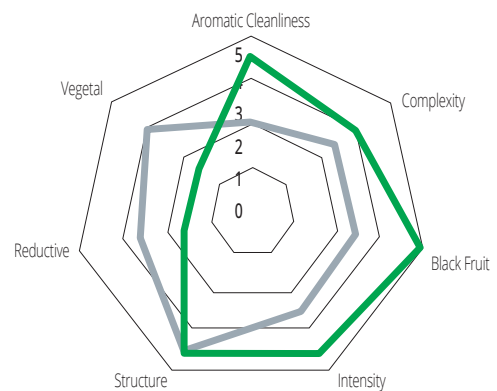
## NUTRIFERM NO STOP

Rich in survival factors, this nutrient regenerates cell membranes and their fluidity, keeping yeast metabolism active and preventing stuck or sluggish fermentations.

## ENARTIS BALANCED NUTRITION PROTOCOL VS INORGANIC NUTRITION (DAP)



Fermentation Trial with  
**EnartisFerm Q9 on Pinot Grigio**



Fermentation Trial with  
**EnartisFerm ES488 on Merlot**

— Inorganic Nutrition (DAP)  
— Enartis Protocol

**enartis**

Inspiring innovation.

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