

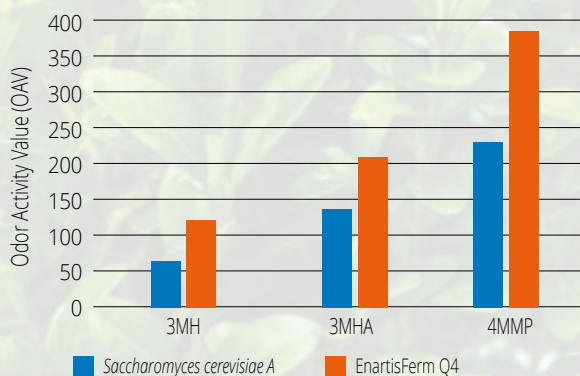
EnartisFerm Q4

RELEASE THE THIOL POTENTIAL

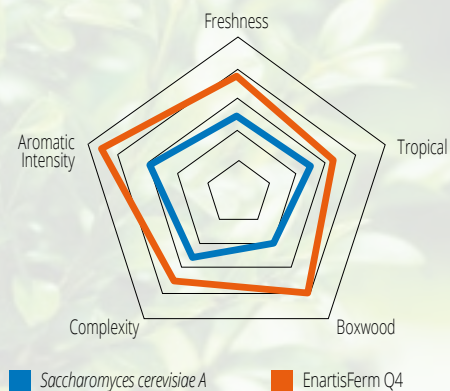
EnartisFerm Q4 is a yeast selected for fermenting white and rosé wines with thiol characters. It enhances the vegetal notes of boxwood, tomato leaf and grass associated with 4MMP.

FEATURES

- Homozygous for the full (long) version of the IRC7 gene. This gene encodes the synthesis of the β -lyase enzyme, which is active in the release of cysteine-bound thiols
- High ability to reveal 4-Mercapto-4-methyl-2-pentanone (4MMP) for a fresh and complex vegetal profile
- Ability to release 3-mercaptohexanol (3MH) and its acetate (3MHA) contributing to the aroma profile with notes of grapefruit and passion fruit
- Low producer of acetaldehyde and SO_2
- Extreme adaptability to different winemaking conditions
- Easytech strain: Direct inoculation without rehydration



Average of comparative tests carried out on thiol varieties



Comparative tasting on Sauvignon blanc



EnartisFerm Q4 is a CERM (*Centre of Excellence for Research in Microbiology*) validated product. CERM is a program dedicated to excellence in innovation, research and development of biotechnology products.