

EnartisFerm Q MCK

360-DEGREE BIOPROTECTION FOR YOUR JUICE

EnartisFerm Q MCK is a *Metschnikowia pulcherrima* yeast strain designed to protect must and juice naturally. By offering biocontrol protection, it ensures the quality and aromatic potential of your red, white, and rosé wines from the very beginning.

KEY BENEFITS

- Antimicrobial Protection: Effectively prevents off-flavors and unwanted aromas caused by contaminating microorganisms.
- Antioxidant Shield: Safeguards against color loss and preserves aromatic profile, maintaining the vibrancy and character of your wine.
- Inhibits unknown wild yeast that can lead to higher volatile acidity (VA) and acetaldehyde.
- A natural alternative to the use of sulfur dioxide. Its use helps to protect must from harvest until inoculation with *Saccharomyces cerevisiae*.
- Optimal Performance at Low Temperatures: Excels in cold maceration soak or stabulation, making it an ideal choice for various winemaking techniques.

How Does It Work?

EnartisFerm Q MCK quickly colonizes must, consumes oxygen and, due to a specific cryophilic metabolism, is an ideal tool for biocontrol while harvesting and during cold pre-fermentation steps. It ensures that must is protected from the start, allowing for a cleaner, more controlled fermentation.

Why Choose EnartisFerm Q MCK?

Incorporating EnartisFerm Q MCK into your winemaking process means embracing a natural, innovative solution that enhances wine quality without relying on traditional additives.



Inspiring innovation.