

HIGH TEMPERATURE FERMENTATION



DESTEMMING

+ 20 g/q AST
Broad spectrum antioxidant

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TANK FILLING

+ 10 g/hL **EnartisStab MICRO M**
Activated chitosan to prevent contamination by undesirable microorganisms

+ 2 mL/hL **EnartisZym COLOR FRUIT**
Liquid pectolytic enzyme to enhance color stability and aromatic expression

+ 20 g/hL **EnartisPro TINTO**
Inactivated yeast and tannins designed specifically to protect color and promote condensation



YEAST INOCULATION

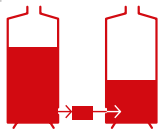
+ 20 g/hL **EnartisFerm D20**
Yeast strain selected for high alcohol and temperature tolerance. It contributes to structure and complexity with black/red fruit notes

+ 20 g/hL **NUTRIFERM AROM PLUS**
Autolyzed yeast rich in aromatic precursors to promote ester production.
Microgranulated formulation

Easy tech
CERTIFIED BY ENARTIS

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END OF FERMENTATION

Rack-off

+ 20 g/hL **INCANTO NC**
Soluble alternative to oak for color stabilization and reduction of herbaceous notes, bitterness, and astringency

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FERMENTATION

1/3 Alcoholic Fermentation

+ 20 g/hL **NUTRIFERM ADVANCE**
Complex nutrient developed to boost sugar consumption by providing essential compounds for yeast

2/3 Alcoholic Fermentation

+ 20 g/hL **NUTRIFERM NO STOP**
Inactivated yeast rich in sterols to detoxify must and avoid sluggish and stuck fermentations

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POST FERMENTATION

Malolactic Fermentation (MLF)

+ **EnartisML SILVER**
Selected strain of *O. oeni* suitable for difficult conditions

After MLF

+ 5 g/hL **EnartisStab MICRO M**
Activated chitosan to maintain microbial stability

+ 5 g/hL **EnartisTan MAX NATURE**
Condensed tannin to increase cleanliness

+ 20 g/hL **CLARIL QY**
Selective fining agent to promote softness and reduce bitterness

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