

# HIGH TEMPERATURE FERMENTATIONS



## DESTEMMING

- + 200 g/ton AST  
Broad spectrum antioxidant
- + 300 g/ton EnartisTan ANTIBOTRYTIS  
Specific blend of antioxidant and antioxidasic tannins



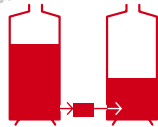
## TANK FILLING

- + 10 g/hL EnartisStab MICRO M  
Activated chitosan to prevent contamination by undesirable microorganisms
- + 2 mL/hL EnartisZym EZFILTER  
Liquid pectolytic enzyme with high  $\beta$ -glucanase activity
- + 20 g/hL INCANTO NC  
Soluble alternative to oak for color stabilization and reduction of herbaceous notes, bitterness, and astringency



## YEAST INOCULATION

- + 20 g/hL EnartisFerm WS Easu tech CERTIFIED BY ENARTIS  
Strong yeast suitable for fermenting in stressful conditions, providing structure and complexity
- + 20 g/hL NUTRIFERM ENERGY  
Autolyzed yeast rich in amino acids and survival growth factors



## END OF FERMENTATION

- Rack-off as Soon as Possible**
- + 2 mL/hL EnartisZym EZFILTER  
Liquid pectolytic enzyme with high  $\beta$ -glucanase activity
- + 30 g/hL CLARIL ZR  
Selective plant protein-based fining agent to reduce astringency



## FERMENTATION

### Beginning of Fermentation

It's recommended to pump-over the tank to begin color extraction

### 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 CONTROL  
Inactivated yeast to absorb toxic metabolites, residual pesticides and off-flavors



## 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 HIDEKI  
Highly antioxidant and bacteriostatic blend of tannins