EnartisFerm Q MCK

BIOPROTECTION DURING PRE-FERMENTATION STAGES

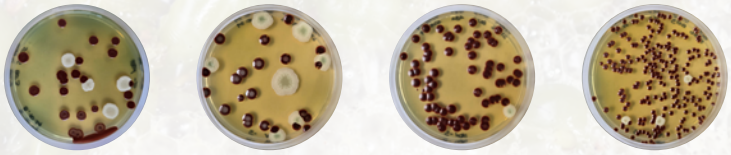
Non-*Saccharomyces* yeast *(Metschnikowia pulcherrima)* selected to naturally protect red, white, and rosé must from microbial contamination.

BENEFITS

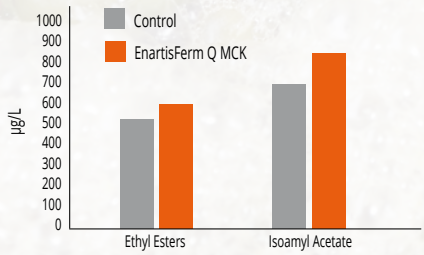
- **Prevents the proliferation of yeast contaminants** that can lead to increased volatile acidity and acetaldehyde, which can alter the final wine quality.
- **Releases a significant amount of pulcherriminic acid,** a strong chelating agent capable of removing iron from the medium. The depletion of iron results in the removal of an important nutrient substrate for contaminant yeasts, preventing their development.
- Its antimicrobial action **prevents potential sensory deviations and preserves aromatics.**
- Its **non-fermentative and cryophilic** metabolism makes it an ideal tool in the management of pre-fermentation stages, such as static clarification, flotation, maceration in press or tank, and cold stabulation.
- As a **natural alternative to sulfur dioxide**, its use helps protect must from harvest until inoculation with the selected yeast.

TRIAL 1. Growth and colonization of EnartisFerm Q MCK compared to indigenous yeast, monitored for 72 hours during cold stabulation of white must.

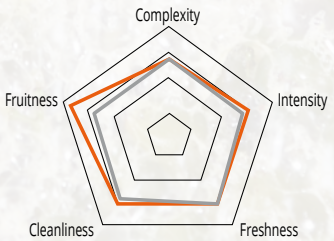
EnartisFerm Q MCK limits the fermentative development of apiculate yeasts normally present in indigenous flora. The red-brown coloration of these yeast cells represents the presence of pulcherrimin, a product of pulcherriminic acid.



TRIAL 2. Comparative trial with and without the addition of 10 g/hL EnartisFerm Q MCK during cold stabulation of Traminer must. Evaluation on finished wine.



Gas chromatograph analysis shows compounds related to fruity aromas are higher.



Sensory analysis conducted by a panel of expert judges shows an improvement in sensory characteristics.

EnartisFerm Q MCK is a CERM (*Center of Excellence for Research in Microbiology*) validated solution, representing a program dedicated to excellence in innovation, research, and the development of biotechnology products.

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Inspiring innovation.