

# EnartisPro Range: Promote and Elevate Your Fermentation

Yeast derivatives  
for proactive management  
of fermentation in red,  
white, and rosé must.

Alcoholic fermentation is a crucial phase in defining the final quality of wine. The use of selected yeast derivatives offers a natural solution for achieving specific objectives during pre-fermentation and fermentative stages, promoting the release of desired compounds while eliminating unwanted ones.

## WHAT ARE THE ADVANTAGES?

A RANGE  
TO PROMOTE  
AND PROTECT  
YOUR MUST!



1

Improve  
the Sensory  
Profile

2

Prevent  
Oxidation



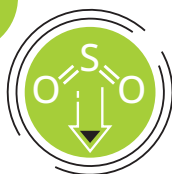
3

Stabilize  
Color



4

Reduce  
Sulfur  
Content



With a scientific and performance-driven approach under all winemaking conditions, EnartisPro solutions guarantee optimal results. Each formulation is the product of years of research and practical application in wineries, developed to provide reliable tools for achieving the highest quality wines.

EnartisPro's solutions offer:

## PROtection

### PROtection from oxygen

Sulfur-containing amino acids effective against oxidation, preserving freshness and varietal aromas.

### PROtection of color

In red and rosé must, it protects color from oxidation and promotes copigmentation and tannin/anthocyanin condensation.

### PROtection from off-flavors

Limits the development undesirable metabolites, such as H<sub>2</sub>S and sulfur compounds, increasing aromatic cleanliness.

## PROMotion

### PROMotion of the sensory profile

High polysaccharide content and rapid mannoprotein release enhances taste, imparting greater roundness, volume, smoothness, and balance.

### PROMotion of fermentation performance

Supports yeast activity under stressful conditions (high alcohol, low temperatures, nutrient deficiency), ensuring a healthy fermentation.

# EnartisPro Range: Promote and Elevate Your Fermentation

## WHITE AND ROSÉ MUST

### EnartisPro AROM

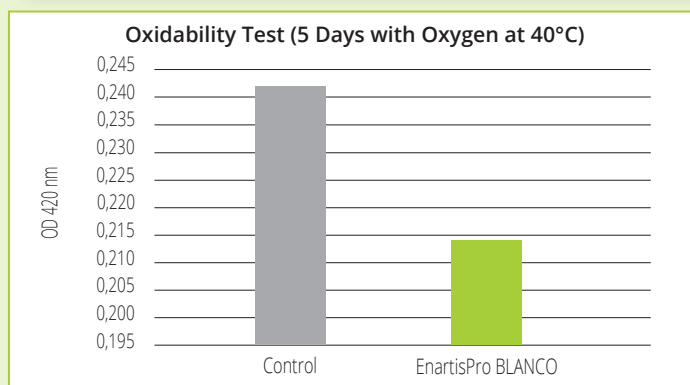
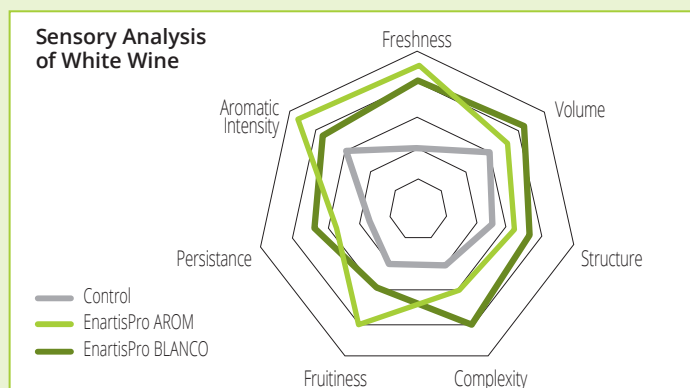
#### Maximize Aromatic Expression during Fermentation

Inactive yeast specifically formulated to enhance the aromatic profile and protect against oxidation during fermentation and pre-fermentation. Rich in aromatic precursors, it promotes the release of varietal aromas, improving aromatic cleanliness and enhancing final freshness.

### EnartisPro BLANCO

#### For Lasting Body, Persistence, and Freshness

Yeast derivatives rich in readily available polysaccharides and sulfur amino acids. It protects aromatic and phenolic compounds from oxidation and precipitation. The polysaccharide component brings a noticeable increase in volume and persistence on the palate, contributing to greater creaminess and smoothness.



### EnartisPro FT

#### Enhance Thiol Aromas and Prevent Oxidation

Its unique composition removes copper, which catalyzes enzymatic oxidation by polyphenol oxidases, and iron (in combination with copper) catalyzes chemical oxidation of polyphenols. It limits color darkening and protects thiols released during fermentation.

End of Alcoholic Fermentation	Control	EnartisPro FT 50 g/hL
OD 420 nm	0,267	0,256
OD 520 nm	0,107	0,109
Pinking sensitivity	20	11
Browning sensitivity	33	18

## RED MUST

### EnartisPro R

#### Protect Color and Ensure a Smooth Fermentation

Inactive yeast specifically formulated to support consistent alcoholic fermentation by providing essential survival factors. Its immediate release of mannoproteins aids in stabilizing color, while also enhancing fruity aromatic expression.

	Anthocyanins (mg/L)	Tannins (g/L)	Total Polyphenols Index (TPI)
Control	123	450	15,5
EnartisPro R	180	600	17,5
	+45%	+30%	

### EnartisPro TINTO

#### Complete Color Stabilization with Softness and Structure

Inactive yeast rich in mannoproteins and ellagic and grape seed tannins. It promotes anthocyanin/tannin condensation, improving color stability and flavor balance.

