

EnartisPro Range: Promote and Elevate Your Fermentation

enartis

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



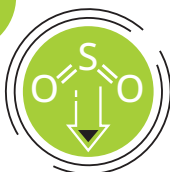
3

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 H₂S 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.

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WHITE AND ROSÉ MUST

EnartisPro AROM

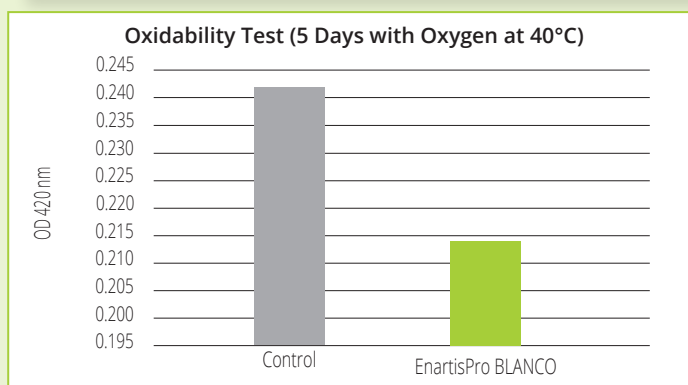
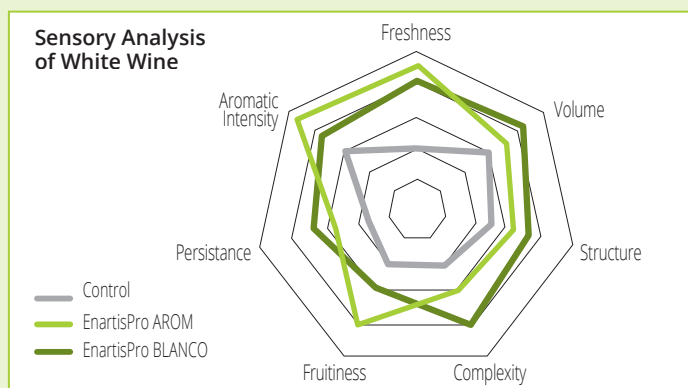
Maximize Aromatic Expression during Fermentation

Inactive yeast specifically formulated to enhance the aromatic profile and protect against oxidation during fermentation and prefermentation. 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.

