

# White Grapes

## FRESH AND FRUITY PROFILE ENHANCEMENT

WINEMAKING PROTOCOL



### PRE-FERMENTATION

#### Bioprotection

##### Healthy Grapes

**+ 10 g/hL EnartisFerm Q MCK**

*Metschnikowia pulcherrima*

Biocontrol agent to reduce spoilage microorganisms on grapes

##### Compromised Grapes

**+ 10 g/hL EnartisStab MICRO M**

Activated chitosan for microbial stability

**+ 2 mL/hL EnartisZym RS**

Enzyme for improving clarification and filterability

**+ 2 g/q EnartisZym AROM MP**

Microgranulated enzyme to increase the extraction of aromatic precursors

**+ 15 g/hL PLANTIS AF-Q**

Clarifier based on pea protein and chitosan for rapid clarification



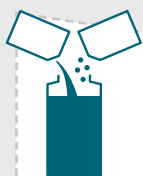
### TANK FILLING

**+ 20 g/hL EnartisPro AROM**

Inactive yeast to maximize aromatic expression during fermentation

**+ 5 g/hL INCANTO NC WHITE**

Blend of tannins and inactive yeast to enhance antioxidant protection



### YEAST INOCULATION

**+ 20 g/hL EnartisFerm Q CITRUS** Easu tech CERTIFIED BY ENARTIS  
*S. cerevisiae* selected to increase citrus and tropical notes

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



### 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 prevent sluggish and stuck fermentations

### END OF FERMENTATION

#### After Racking

**+ 20 g/hL EnartisFerm MICRO M**  
Activated chitosan for microbial stability

**+ 5 g/hL EnartisTan CIT**

Blend of gall tannins and condensates extracted from exotic wood species to protect thiol compounds

**enartis**

Inspiring innovation.

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