

White Grapes

THIOL POTENTIAL EXPRESSION



PRE-FERMENTATION

Bioprotection

Healthy Grapes

+ 10 g/hL EnartisFerm Q MCK
Metschnikowia pulcherrima
Biocontrol agent to reduce spoilage microorganisms on grapes

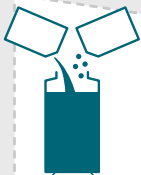
Compromised Grapes

+ 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



YEAST INOCULATION

+ 20 g/hL EnartisFerm Q 4 Easu tech CERTIFIED BY ENARTIS
S. cerevisiae selected to enhance vegetal notes of boxwood, tomato leaf, and broom associated with the production of 4MMP

+ 20 g/hL NUTRIFERM ULTRA Easu tech CERTIFIED BY ENARTIS
Autolyzed yeast rich in amino acids and survival factors.
Microgranulated formulation

END OF FERMENTATION

After Racking

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

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TANK FILLING

+ 40 g/hL EnartisPro FT
Inactive yeast to preserve thiols released during fermentation and reduce metal content

+ 5 g/hL EnartisTan SKIN
Condensed tannin rich in thiol precursors to enhance fruit aromas and complexity

2

3

4

FERMENTATION

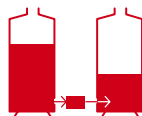
1/3 Alcoholic Fermentation

+ 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

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Enartis USA Inc.

7795 Bell Road - Windsor, CA 95492
Tel (707) 838 6312 - orderdesk@enartis.com
www.enartis.com