EnartisPro Q

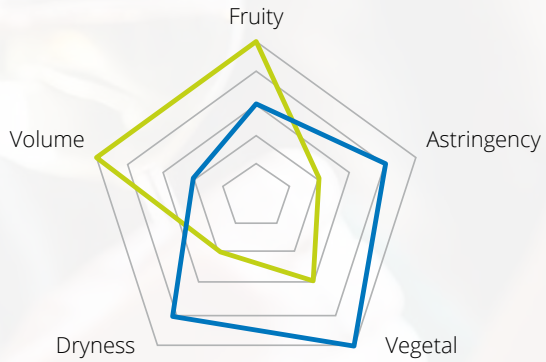
MICROBIOLOGICAL PROTECTION AND SENSORY ENHANCEMENT IN ONE SOLUTION

Formulated with activated chitosan and selected yeast hulls, this innovative solution is designed to support alcoholic fermentation, prevent microbial contamination, and elevate the sensory profile of wine—starting from its addition to grapes or must.

BENEFITS

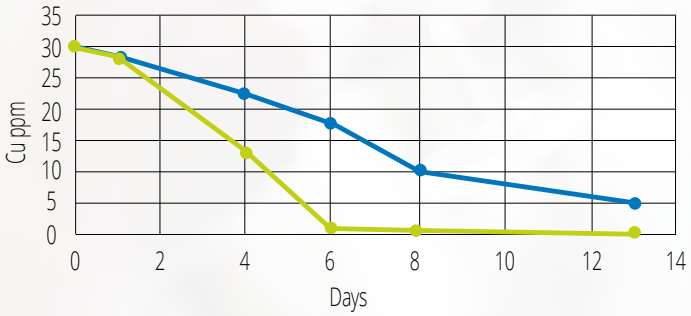
- **Microbiological Control:** Activated chitosan disrupts the cell wall permeability of unwanted microorganisms, effectively inhibiting their growth during fermentation.
- **Yeast Vitality Support:** Yeast hulls help detoxify must by adsorbing harmful compounds that could impair fermentation performance and induce metabolic stress.
- **Metal Chelation:** Binds metal ions such as copper and iron, reducing the risk of oxidative reactions that can compromise wine quality.
- **Enhanced Aromatic Cleanliness and Balance:** Riduce Improves mouthfeel by reducing astringency and harshness, promoting a smoother palate and boosting aromatic persistence and intensity.

Tempranillo Tasting



In wines treated with EnartisPro Q, the required SO_2 dosage was reduced by 50% compared to the control

Copper Reduction in Moscato during Fermentation



The application of EnartisPro Q during Moscato fermentation led to a significant reduction in copper concentration

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Inspiring innovation.