EnartisFerm Q GRACE

FERMENTING THE ESSENCE OF ELEGANCE

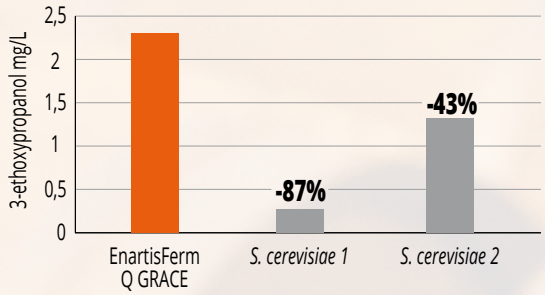
EnartisFerm Q GRACE is a *Saccharomyces cerevisiae* strain specifically selected to enhance and preserve the elegance of varietal characteristics in both red and white grapes. Its unique ability to produce stable aromas over time makes it ideal for crafting refined, long-lasting wines.

CHARACTERISTICS

- High **production of 3-ethoxypropanol**, even at low fermentation temperatures. This compound ensures **long-lasting aromatic stability**, making it especially beneficial for wines intended for extended ageing in oak barrels.
- **Enhances the varietal sensory profile**, balancing ester production and promoting refined, delicate, and persistent aromatic notes.
- **Boosts aromatic complexity**, while maintaining overall balance and freshness in the wine profile.
- Optimizes sugar and amino acid metabolism, promoting regular fermentations and **reducing the production of undesirable compounds** such as acetic acid.
- **Easytech strain**, allowing for direct inoculation without the need for rehydration, simplifying the winemaking process.

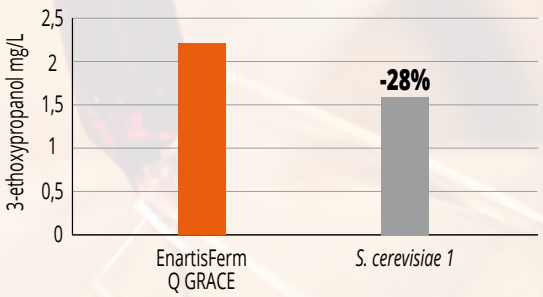
Easytech CERTIFIED BY ENARTIS

CHARDONNAY



Fermentation at 16°C (60°F)

PINOT NOIR



Fermentation at 21°C (70°F)

CERM – Centre of Excellence for Research in Microbiology – Enartis & Italiana Biotecnologie

EnartisFerm Q GRACE is a CERM *(Centre of Excellence for Research in Microbiology)* validated product. CERM is a program dedicated to excellence in innovation, research, and development of biotechnology products.

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Inspiring innovation.