

# EnartisFerm Q K

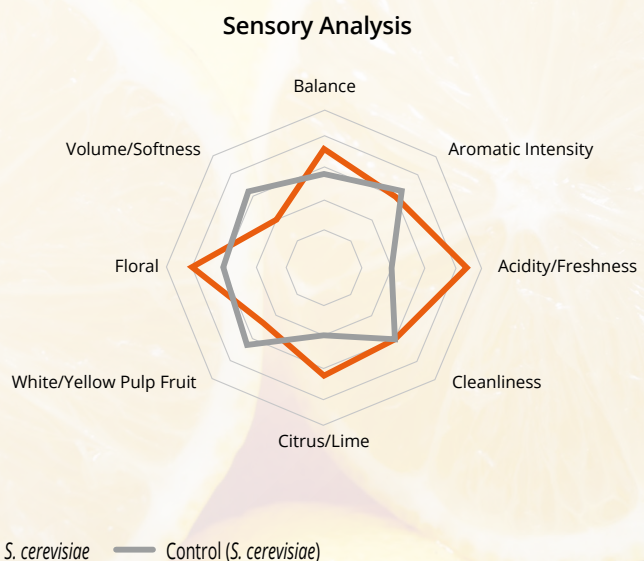
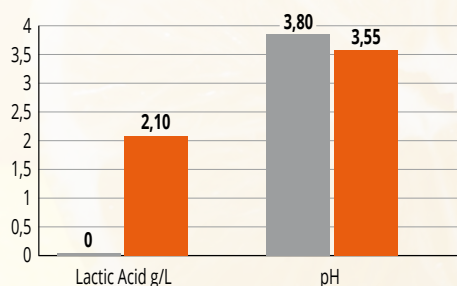
## NATURAL ACIDIFICATION IN WINEMAKING

EnartisFerm Q K is a non-*Saccharomyces* yeast (*Lachancea thermotolerans*) selected for its ability to naturally increase wine acidity through high lactic acid production from the consumption of sugars during fermentation.

### BENEFITS

- Increases **total acidity of must** by enhancing freshness and liveliness on the palate through the production of significant quantities of lactic acid during the early stages of alcoholic fermentation.
- Reduces **pH and final alcohol content** as a result of lactic acid formation, with the extent of the effect depending on both production levels and the wine's buffering capacity.
- Enhances **aromatic complexity** by contributing to a more expressive aroma profile through unique metabolic pathways, including the production of  $\beta$ -phenylethanol and other aromatic compounds.
- Provides a **natural alternative to chemical acidification** while delivering a more harmonious and integrated acid profile without being subject to regulatory limitations.

Effect on lactic acid production, pH variation, and flavor profile following the sequential inoculation of EnartisFerm Q K (48 hours prior to inoculation with *S. cerevisiae*) during the vinification of Airén grape must. Spain, 2025.



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## NOTES

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