









**YEAST**

# ENARTISFERM RED FRUIT

Yeast for red and rosé wines with intense fruity aroma.

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>EnartisFerm Red Fruit is able to produce intense secondary aromas in a wide range of conditions. Wines fermented using this strain are consumer-friendly with pleasant berry (blueberry, blackberry, cherry, raspberry) and violet aromas. EnartisFerm Red Fruit produces a significant amount of glycerol while respecting acidity. As a result, wines taste both soft and fresh.</p>																
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	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Rosé wines</li> <li>▪ Young red wines and red wines destined for medium ageing</li> <li>▪ "Nouveau" style red wines</li> <li>▪ New World style red wines</li> <li>▪ Late harvest sweet wines</li> </ul>																
	<p><b>DOSAGE</b></p> <p>20-40 g/hL (1.67 - 3.3 lb/1000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and/or difficult microbiological conditions.</p>																
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>▪ Rehydrate in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.</li> <li>▪ Let suspension stand for 20 minutes, then gently stir again.</li> <li>▪ Add suspension to juice when beginning to fill fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).</li> <li>▪ Homogenize by pump-over or mixing inoculated juice.</li> </ul> <p>Adherence to the above-mentioned times and methods ensures maximum activity of rehydrated yeast.</p> <p>To enhance fruit aromas, Nutriferm Arom Plus can be added as a nutrient source at inoculation. It supplies specific amino acids that EnartisFerm Red Fruit can use to synthesize aromatic compounds.</p>																

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 0.5 kg, 10 kg</p> <p>Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area. Opened package: carefully reseal and store as indicated above; use quickly.</p>
	<p><b>COMPLIANCE</b> The product complies with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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