





YEAST

ENARTISFERM Q9

Strain selected for the fermentation of thiolic grapes

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p><i>Saccharomyces cerevisiae</i> strain selected from Sauvignon blanc grapes. EnartisFerm Q9 has a strong capability of revealing thiolic precursors such as 3-mercapto-hexanol, 3-mercapto-hexanol acetate and other minor compounds responsible for wine minerality such as benzyl-mercaptan (gunflint) and 2-methyl-3-furanthiol (smoke, roasted coffee).</p> <p>When used for the fermentation of thiolic varieties, EnartisFerm Q9 produces wines with very intense varietal aromas (mainly grapefruit, citrus and tropical notes) and wines which are very complex. The mineral notes become evident as time goes by, when other aromas which are dominant in the phase immediately after the alcoholic fermentation decrease in concentration. A nutritional plan which favors the use of inorganic nitrogen enhances the expression of flint, gunpowder and smoky aromas.</p> <p>EnartisFerm Q9 can also produce a high amount of esters, especially when supplied with a source of organic nitrogen. For this reason, it can be used to enhance wine aroma complexity.</p> <p>Wine very rich on the palate.</p> <p>Also recommended for fermentation of terpenic varieties such as Muscat and Gewurztraminer.</p>												
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Thiolic varieties ▪ Expression of minerality ▪ Neutral varieties ▪ Chardonnay and terpenic varieties 												
	<p>DOSAGE</p> <p>20-40 g/hL (1.67-3.3 lb/1,000 gal)</p> <p>The highest dosages are recommended in cases of rotten grapes, high sugar content and/or difficult microbiological conditions.</p>												
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> ▪ Suspend the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently. ▪ Let suspension stand for 20 minutes, then stir gently again. ▪ 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). ▪ Homogenize by pump-over or mixing inoculated juice. 												

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>Adherence to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.</p> <p>For enhancing the expression of thiolic notes of citrus and tropical fruit, we recommend starting fermentation around 18°C (64°F) and supplying yeast with Nutriferm Energy (for straight varietal aroma) or Nutriferm Arom Plus (more complex fruity aroma). The use of EnartisPro Blanco or EnartisPro FT will improve wine shelf-life and minimize its sensitiveness to oxidation. Once fermentation has started, temperature can be decreased to 14-15°C (57-59°F).</p> <p>For helping the expression of mineral aroma, nutrition with Nutriferm Energy and DAP and fermenting around 13°C (55.4°F) is recommended.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>0.5 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>COMPLIANCE</p> <p>The product is in compliance 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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