









**YEAST**

# ENARTISFERM Q5

An ideal yeast for the production of great red wines of medium to long ageing

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>Selected from Syrah grapes, EnartisFerm Q5 is a yeast that helps reveal the varietal aroma. EnartisFerm Q5 intensifies the notes of red fruits (strawberry, raspberry, black cherry) and flowers (violet and rose) already present in the grapes, with secondary aromas resulting from the synthesis of esters and higher alcohols from the amino acids contained in the must. It also contributes to increase the olfactory complexity of the wine by producing balsamic and spicy notes.</p> <p>Thanks to a strong extractive capacity, it gives wines with an intense and stable color, great structure but soft, suitable for ageing in wood.</p> <p>EnartisFerm Q5 is recommended for the production of structured, fruity and complex red wines intended for medium-long ageing in wood.</p>														
	<p><b>MICROBIOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>15 - 30°C</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 16% v/v</td> </tr> <tr> <td>Sugar/alcohol yield</td> <td>16.5 g x 1% alcohol</td> </tr> <tr> <td>Killer factor</td> <td>neutral</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	15 - 30°C	Lag phase	short	Fermentation speed	moderate	Alcohol tolerance	≤ 16% v/v	Sugar/alcohol yield	16.5 g x 1% alcohol	Killer factor	neutral
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	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Fruity and soft red wines expressing variety and terroir</li> <li>▪ Red wines obtained from well ripened grapes and destined for a medium to long period of ageing</li> <li>▪ Reserve red wines</li> </ul>														
	<p><b>DOSAGE</b></p> <p>20-40 g/hL</p> <p>Higher doses apply in the case of altered grapes, high sugar concentrations and musts in a non-perfect microbiological condition.</p>														
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>▪ Disperse in a volume of clean water 10 times the weight of the yeast, stirring gently. The temperature of the water should be between 35 and 40°C.</li> <li>▪ Wait 20 minutes then stir again.</li> <li>▪ Add the suspension to the must or crushed grapes at the beginning of the tank filling. Ensure that the temperature difference between the yeast suspension and the must does not exceed 10°C.</li> <li>▪ Evenly distribute the yeast within the inoculated mass.</li> </ul> <p>Observing the times and methods described above ensures maximum viability of the rehydrated yeast.</p> <p>EnartisFerm Q5 produces red wines with an intense fruit aroma that integrates well with wood.</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>EnartisFerm Q5 gives the best results when used for the following applications:</p> <ul style="list-style-type: none"> <li>▪ Medium-aged, easy drinking wines made from grapes with uneven maturity. In this case, nutrition with Nutriferm Arom Plus at the start of alcoholic fermentation amplifies the production of fruity aromas. EnartisPro Tinto improves volume and smoothness, while with the addition of Incanto N.C. during fermentation, the wood aroma begins to be integrated, color stability is improved and herbaceous aromas are attenuated.</li> <li>▪ Reserve wines made from ripe grapes rich in primary aromas. EnartisFerm Q5 enhances the extraction and expression of fruit and flower aromas produced by the nor-isoprenoids in the grapes. The addition of EnartisPro Tinto to the inoculum improves the aromatic stability and smoothness of the wine. Nutriferm Arom Plus promotes the dominance of the selected strain and helps to have a regular fermentation free of organoleptic defects while, with grapes with high potential alcohol content, the use of Nutriferm Advance at 1/3 of fermentation prevents the appearance of reduced odors.</li> </ul>
	<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 CEnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EU) 2019/934 and subsequent amendments.</p> <p>Product approved for winemaking by the TTB. Use within Enartis' recommended dosages.</p> <p>Contains E491 (sorbitan monostearate).</p>

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