









**YEAST**

# ENARTISFERM Q7

Alcohol tolerant strain capable of producing berry notes and thus refreshing the aroma of red wines produced in hot regions

	<p><b>ORGANOLEPTIC CHARACTERISTICS</b></p> <p>A selected strain from Primitivo grapes, EnartisFerm Q7 is recommended for the production of wines made in warm regions.</p> <p>EnartisFerm Q7 turns musts with a potential alcohol content of 16.5 - 17% dry. At the same time, it produces pleasant fresh fruit aromas such as blackberry, blueberry and plum that help mask and refresh the overripe and jammy fruit notes often found in wines produced in hot regions or vintages.</p> <p>A moderate fermenter, EnartisFerm Q7 can be used for fermenting both young wines and wines intended for medium to long ageing.</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>16 - 30°C</td> </tr> <tr> <td>Lag phase</td> <td>medium</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate-slow</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 16.5% v/v</td> </tr> <tr> <td>Sugar/alcohol yield</td> <td>16 g per 1% alcohol</td> </tr> <tr> <td>Killer factor</td> <td>neutral</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	16 - 30°C	Lag phase	medium	Fermentation speed	moderate-slow	Alcohol tolerance	≤ 16.5% v/v	Sugar/alcohol yield	16 g per 1% alcohol	Killer factor	neutral
Species	<i>Saccharomyces cerevisiae</i>														
Fermentation temperature	16 - 30°C														
Lag phase	medium														
Fermentation speed	moderate-slow														
Alcohol tolerance	≤ 16.5% v/v														
Sugar/alcohol yield	16 g per 1% alcohol														
Killer factor	neutral														
	<p><b>ENOLOGICAL CHARACTERISTICS</b></p> <table border="0"> <tr> <td>Nitrogen demand</td> <td>medium (200-250 mg/l)</td> </tr> <tr> <td>Oxygen demand</td> <td>medium</td> </tr> <tr> <td>Volatile acidity production</td> <td>medium</td> </tr> <tr> <td>H<sub>2</sub>S production</td> <td>low</td> </tr> <tr> <td>SO<sub>2</sub> production</td> <td>low</td> </tr> <tr> <td>Glycerol production</td> <td>high (12-13 g/L in wine with 15% alcohol)</td> </tr> </table>	Nitrogen demand	medium (200-250 mg/l)	Oxygen demand	medium	Volatile acidity production	medium	H <sub>2</sub> S production	low	SO <sub>2</sub> production	low	Glycerol production	high (12-13 g/L in wine with 15% alcohol)		
Nitrogen demand	medium (200-250 mg/l)														
Oxygen demand	medium														
Volatile acidity production	medium														
H <sub>2</sub> S production	low														
SO <sub>2</sub> production	low														
Glycerol production	high (12-13 g/L in wine with 15% alcohol)														
	<p><b>APPLICATIONS</b></p> <p>Fermentation of red wines produced in hot regions or vintages with high potential alcohol content.</p>														
	<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>Nutrifer Arom Plus can be used at the time of inoculation for yeast nutrition to amplify the production of fruity flavors. Nutrifer Arom Plus provides branched chain amino acids that EnartisFerm Q7 is able to utilize for the synthesis of aroma compounds. Nutrifer Advance at 1/3 of fermentation prevents the appearance</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.

	of reduced odors and ensures complete and regular fermentation. The addition of EnartisPro Tinto to the inoculum improves aromatic and color stability and increases the ageing potential of the wine.
	<p><b>PACKAGING AND STORAGE CONDITIONS</b></p> <p>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></p> <p>The product complies with: Codex Œnologique 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>

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.