









YEAST

ENARTISFERM Q RHO

Saccharomyces uvarum to contain the "oenological" effects of climate change

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>Isolated from dried grapes destined to produce Amarone, EnartisFerm Q RHO is a strain belonging to the <i>Saccharomyces uvarum</i> species which possesses all the microbiological and oenological characteristics typical of its species:</p> <ul style="list-style-type: none"> ▪ Low temperature tolerance. At temperatures close to 10°C, it displays a fermentative strength superior to <i>Saccharomyces cerevisiae</i>. ▪ Low production of volatile acidity, typically lower than 0.2 g/L in wines with alcohol content equal to 13-13.5%. ▪ High production of glycerol. ▪ Tendency to produce succinic acid and malic acid, with the effect of increasing wine overall acidity. ▪ Lower sugar/alcohol yield compared to <i>Saccharomyces cerevisiae</i> yeasts. ▪ High production of 2-phenyl ethanol, a higher alcohol with an intense floral aroma. <p>Especially by its propensity to have a low sugar/alcohol yield and to increase the total acidity of the wine, EnartisFerm Q Rho helps to contain the "oenological" effects of climate change. For instance, as sole fermenting yeast EnartisFerm Q Rho produces wines to be used in blends to add acidity. Also very interesting is its application in co-inoculation with <i>Saccharomyces cerevisiae</i> strains such as EnartisFerm Q9 or ES181 for white wine production and EnartisFerm ES454 or ES488 for red vinification.</p>																
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ White, red and rosé wine ▪ Increasing wine acidity and reducing sugar/alcohol yield ▪ Increasing aroma complexity and softness 																
	<p>DOSAGE</p> <p>20-40 g/hL (1.67 - 3.3 lb/1000 gal)</p> <p>Increase dosage rate with occurrence of compromised fruit, high sugar concentrations and stressful microbiological conditions.</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>INSTRUCTIONS FOR USE</p> <p><i>Attention!</i> EnartisFerm Q Rho is sensitive to thermal shock and requires a specific protocol of rehydration. Please follow the instructions below:</p> <ul style="list-style-type: none"> ▪ Suspend dry yeast in 10 times its weight of clean, warm (25-28°C or 77-82°F) water. Stir gently. ▪ Let suspension stand for 10 minutes, then gently stir again. ▪ Let suspension stand for additional 10-15 minutes more. ▪ Prepare a starter by slowly adding some juice to yeast suspension. The difference in temperature between suspension and juice should not exceed 5°C (9°F). ▪ Wait for visual signs of fermentation, then add the starter to the fermentation tank (ideally at filling). The difference in temperature between starter and juice should not exceed 5°C (9°F). ▪ Homogenize by pumping over or mixing inoculated juice. <p>Following this specific rehydration protocol will maximize the activity and performance of EnartisFerm Q Rho. To enhance fermentation aroma production and increase survival factors, supplement EnartisFerm Q Rho with a complex nutrient such as Nutriferm Arom Plus at inoculation. Nutriferm Arom Plus provides sterols and unsaturated fatty acids, which help optimize cellular metabolism in the presence of alcohol. Nutriferm Arom Plus provides amino acids that act as precursors for aromatic compound synthesis. EnartisFerm Q Rho is sensitive to high temperature: never let the fermentation temperature go above 28°C (82°F). It gives the best results when fermenting at low temperatures (< 18°C in white and rosé juice; < 24°C in red must).</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 Oenologique 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. Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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