







YEAST



ENARTISFERM AROMA WHITE



Yeast strain for the production of young, aromatic white wines and thiolic varieties.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm Aroma White is recommended for the production of young, fruity white wines obtained from both neutral and aromatic grapes.</p> <p>With neutral varieties, temperature and nitrogen availability greatly influence the final aromatic intensity and quality of wine. Fermentation at temperatures between 14-16°C (57-61°F) produce varietal wines with fresh notes of mineral and citrus. Higher temperatures (17-20°C or 62-68°F) produce aromas of sweet white fruit.</p> <p>EnartisFerm Aroma White is recommended for the fermentation of thiolic varieties where it expresses and enhances varietal aroma.</p>																
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Young and fruity white wines ▪ White wines made from grapes lacking in primary aromas ▪ Fruity rosé wines ▪ Late harvest sweet wines ▪ Expression and enhancement of thiols (Sauvignon blanc, Verdejo, Chenin blanc, Viognier, etc.) 																
	<p>DOSAGE</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 difficult microbiological conditions.</p>																
	<p>INSTRUCTIONS FOR USE</p> <p>With rehydration:</p> <ul style="list-style-type: none"> ▪ Dissolve dry yeast in 10 times its weight of clean, warm (35-40°C or 95-104°F) water. Stir gently. ▪ Let suspension stand for 20 minutes, then gently stir again. 																

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.

	<ul style="list-style-type: none"> ▪ Add rehydrated yeast to juice or crushed grapes when you start to fill the fermentation tank. The difference in temperature between rehydrated yeast and juice should not exceed 10°C (18°F). ▪ Homogenize by pump-over or mixing inoculated juice. <p><i>EnartisFerm Aroma White can be used as a direct inoculant, if desired.</i></p> <p><i>Direct inoculation</i></p> <ul style="list-style-type: none"> ▪ Pour yeast directly into juice or must (temperature >15°C or 59°F) after or while filling the fermentation tank. <p>Attention - Alternatively, disperse yeast in 10-20 parts of must (temperature >15°C or 59°F) while stirring slowly to avoid clump formation, then add to the volume to be fermented.</p> <ul style="list-style-type: none"> ▪ Pump-over to homogeneously distribute yeast in must. <p>Following the above-mentioned times and methods ensures maximum activity of rehydrated yeast.</p> <p>To enhance the production of aromatic compounds, EnartisFerm Aroma White should ferment at temperatures between 17-20°C (62-68°F) and be supplied with Nutriferm Arom or Nutriferm Arom Plus.</p> <p>In the fermentation of thiolic varieties (Sauvignon blanc, Verdejo, Chenin blanc, etc.), the use of EnartisPro Blanco in conjunction with EnartisFerm Aroma White enhances varietal aromas and their stability over time.</p> <p>At 1/3 sugar depletion, the addition of 2-6 mg/L of oxygen with Nutriferm Advance helps with a regular and complete fermentation and improves aromatic expression.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 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>COMPLIANCE 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 in accordance with 27 CFR 24.246.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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