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TECHNICAL DATA SHEET

YEAST

ENARTISFERM Q CITRUS

Strain selected for the production of white wines characterized by intense aromatic expression.

ORGANOLEPTIC CHARACTERISTICS

EnartisFerm Q Citrus is recommended for the production of white wines with intense aromatic expression.

Q CITRUS reveals the fruit and floral aromas of grape terpenes and norisoprenoids. At the same time, it produces intense fermentation aromas that make varietal character more complex.

When EnartisFerm Q Citrus ferments at lower temperatures (10-13°C or 50-56°F), it produces zesty and complex notes of citrus (grapefruit), tropical fruit (guava, passion fruit, pineapple) and flowers (jasmine, lime blossom). At higher temperatures (16-20°C or 61-68°F), it intensifies notes of tropical and white fruit (peach, pear). In the presence of a good source of aminoacids, EnartisFerm Q Citrus can help improve the aromatic quality of neutral grapes.

Good production of glycerol contributes wine volume and fullness.

MICROBIOLOGICAL CHARACTERISTICS

Species	*Saccharomyces cerevisiae*
Fermentation temperature	10 - 20°C (50-68°F)
Lag phase	short
Fermentation speed	high, vigorous strain.
Alcohol tolerance	≤ 15% v/v
Sugar/alcohol ratio	16.7 g per 1% alcohol
Killer factor	neutral
Resistance to free SO_2	high
Resistance to copper	low

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium (200-250 mg/L)
Oxygen needs	medium
Volatile acidity production	very low
H_2S production	very low
SO_2 production	medium to high
Glycerol production	high

Compatibility with malolactic fermentation: low

APPLICATIONS

- White wines with intense varietal characteristics.
- Improve the aromatic expression of wine obtained from neutral grapes.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1,000 gal)

The highest dosages are recommended in cases of rotten grapes, high sugar content and/or difficult microbiological conditions

INSTRUCTIONS FOR USE

- Rehydrate in 10 times its weight in 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.

Adherence to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

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EnartisFerm Q Citrus provides the best aromatic results when it's supplied with organic nitrogen in the first stage of fermentation. With well-ripened aromatic grapes, Nutriferm Energy guarantees the necessary conditions for a regular and complete fermentation. With neutral or under-ripe grapes, Nutriferm Arom Plus increases the production of secondary aromas (citrus, grapefruit, jasmine etc.) that will support and intensify the expression of the varietal character.
Enartis Tan Citrus can be used to reinforce the zesty aromas produced during fermentation.
In order to limit EnartisFerm Q Citrus SO_2 production, it's recommended to reduce SO_2 addition, not to use ammonium sulfate as source of nitrogen and to avoid the use of EnartisFerm Q Citrus for the fermentation of grapes heavily treated with sulfur and copper sulfate.
To accelerate sugar depletion, in the second half of the fermentation keep the yeast in suspension by stirring or pumping over.

PACKAGING AND STORAGE CONDITIONS
0.5 kg – 10kg

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.

COMPLIANCE
The product is in compliance with:
Codex Œnologique International.

Product approved for winemaking in accordance with
Reg. (EU) 2019/934

Product approved for winemaking by the TTB.
Legal Limit: N/A

It contains E 491 Sorbitan monostearate

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