









YEAST

ENARTISFERM ES488

Yeast for red wines to be aged.

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm ES488 is a strain recommended for the production of "new world" style red wines destined for ageing.</p> <p>It enhances and intensifies varietal characteristics of very ripe red grapes. In particular, it enhances red fruit aromas (raspberry, cranberry, red currant and cherry) and increases complexity by adding mineral, spicy (licorice) and floral (violet) notes. Resulting wines are aromatically expressive at the end of alcoholic fermentation.</p> <p>EnartisFerm ES488 also helps mask herbaceous aromas in well-ripened grapes and enhances thiol expression.</p> <p>It has great extraction capacity, producing wines with notable structure and color stability.</p>														
	<p>MICROBIOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Species</td> <td><i>Saccharomyces cerevisiae</i></td> </tr> <tr> <td>Fermentation temperature</td> <td>15 - 28°C (59-82°F)</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate: allows for long maceration and limits temperature peak.</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 16% v/v</td> </tr> <tr> <td>Killer factor</td> <td>killer</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	15 - 28°C (59-82°F)	Lag phase	short	Fermentation speed	moderate: allows for long maceration and limits temperature peak.	Alcohol tolerance	≤ 16% v/v	Killer factor	killer		
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	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Red wine obtained from well-ripened grapes and destined for medium-to-long term ageing Varietal red wines Fermentation of unripe grapes to reduce herbaceous notes. 														
	<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/or difficult microbiological conditions.</p>														
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> 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 gently stir 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. <p>Adherence to the above-mentioned times and methods ensures maximum activity of rehydrated yeast.</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>To enhance fruit character, the addition of Nutriferm Arom Plus at inoculation supplies specific amino acids that EnartisFerm ES488 can use to synthesize aromatic compounds. The combined application of EnartisFerm ES488 with EnartisPro Blanco stimulates the expression of thiols and help to minimize the herbaceous aroma of unripe grapes.</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 complies 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.</u> Legal Limit: N/A</p> <p>It contains E 491 Sorbitan monostearate</p>

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