









YEAST

ENARTISFERM D20

Yeast isolate from the top Cabernet Sauvignon block of DAOU Vineyards & Winery in Paso Robles, CA

	<p>ORGANOLEPTIC CHARACTERISTICS</p> <p>EnartisFerm D20 is a yeast isolate from the top Cabernet Sauvignon block on DAOU Mountain in the Adelaida Appellation of Paso Robles, California.</p> <p>Daniel Daou, co-proprietor and winemaker of DAOU Vineyards & Winery in Paso Robles says "We were seeking a <i>Saccharomyces cerevisiae</i> yeast that would handle higher temperatures during fermentation and lead to more color and flavor while helping balance tannins. EnartisFerm D20 yeast has improved the mouthfeel of our wines while delivering a more balanced wine that has increased phenolics."</p> <p>EnartisFerm D20 produces powerful, complex and structured wines with high ageing potential. It expresses varietal and terroir characters and enhances dark fruit, floral and spicy notes. EnartisFerm D20 has high polyphenol extraction ability; promoting rich, dense and stable color, as well as resistance to high fermentation temperatures and high alcohol tolerance. Particularly suited for red varieties, it is highly recommended for Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Petite Syrah, Zinfandel, Grenache, Syrah and Sangiovese.</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>18 - 38°C (64-100°F)</td> </tr> <tr> <td>Lag phase</td> <td>short</td> </tr> <tr> <td>Fermentation speed</td> <td>moderate-high</td> </tr> <tr> <td>Alcohol tolerance</td> <td>≤ 17% v/v</td> </tr> <tr> <td>Killer factor</td> <td>neutral</td> </tr> <tr> <td>Resistance to copper</td> <td>up to 10 mg/L</td> </tr> </table>	Species	<i>Saccharomyces cerevisiae</i>	Fermentation temperature	18 - 38°C (64-100°F)	Lag phase	short	Fermentation speed	moderate-high	Alcohol tolerance	≤ 17% v/v	Killer factor	neutral	Resistance to copper	up to 10 mg/L
Species	<i>Saccharomyces cerevisiae</i>														
Fermentation temperature	18 - 38°C (64-100°F)														
Lag phase	short														
Fermentation speed	moderate-high														
Alcohol tolerance	≤ 17% v/v														
Killer factor	neutral														
Resistance to copper	up to 10 mg/L														
	<p>ENOLOGICAL CHARACTERISTICS</p> <table border="0"> <tr> <td>Nitrogen needs</td> <td>medium</td> </tr> <tr> <td>Oxygen needs</td> <td>medium</td> </tr> <tr> <td>Volatile acidity production</td> <td>low (usually < 0.35 g/L)</td> </tr> <tr> <td>H₂S production</td> <td>low</td> </tr> <tr> <td>SO₂ production</td> <td>low</td> </tr> <tr> <td>Glycerol production</td> <td>medium (7-10 g/hL)</td> </tr> <tr> <td>Foam production</td> <td>low</td> </tr> </table> <p>Compatibility with the malolactic fermentation: neutral</p>	Nitrogen needs	medium	Oxygen needs	medium	Volatile acidity production	low (usually < 0.35 g/L)	H ₂ S production	low	SO ₂ production	low	Glycerol production	medium (7-10 g/hL)	Foam production	low
Nitrogen needs	medium														
Oxygen needs	medium														
Volatile acidity production	low (usually < 0.35 g/L)														
H ₂ S production	low														
SO ₂ production	low														
Glycerol production	medium (7-10 g/hL)														
Foam production	low														
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> Well- suited for a wide spectrum of red varieties, EnartisFerm D20 is particularly popular for Bordeaux varieties. Highly recommended for red grapes with high potential alcohol content and/or for high temperature fermentations. 														
	<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> <ul style="list-style-type: none"> Suspend 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. Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F). 														

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"> Homogenize by pumping over or mixing inoculated juice. <p>To further enhance EnartisFerm D20's characteristics, it is important to follow a good nutrition strategy. At inoculation, the addition of a complex nutrient such as Nutriferm Arom Plus will stimulate yeast multiplication, promote a healthy fermentation, prevent the synthesis of undesirable metabolites and enhance the production of fermentation aromas. At 1/3 alcoholic fermentation, Nutriferm Advance keeps yeast metabolism active, increases yeast resistance and helps to promote clean and complete fermentations while preventing reductive off odors. Using Nutriferm No Stop after mid-fermentation improves yeast tolerance to stress conditions such as high temperatures. The addition of Enartis Pro Tinto during fermentation acts in synergy with EnartisFerm D20 to improve color stability and mouthfeel.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</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>COMPLIANCE</p> <p>The product is in compliance with: Codex Œnologique International.</p> <p>Product approved for winemaking in accordance with Reg. (EC) N. 606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</p> <p><u>Product approved for winemaking by the TTB.</u> Legal Limit: N/A</p> <p>It contains E 491 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.