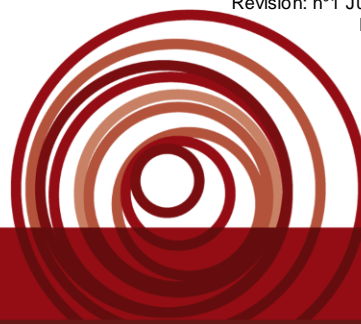




*Saccharomyces cerevisiae*

**Q7**



**enartis FERM**

**PRODUCES FRESH FRUIT AROMAS IN RED WINES PRODUCED IN HOT CLIMATES**  
**Q7** is a high alcohol tolerant strain which produces fresh berry aromas in red wines produced in hot climates.

### SENSORY CHARACTERISTICS

Strain selected in Italy from Primitivo grapes, **Q7** is particularly recommended for the production of red wines produced in hot climates.

Very alcohol tolerant, **Q7** is able to ferment dry up to 16.5-17% alcohol. At the same time, it produces pleasant notes of fresh fruit such as blackberry, blueberry and plum that help mask and freshen overripe notes that characterize wines produced in hot regions.

Moderate fermenter, **Q7** can be used both for young and aged red wines.

### MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	20 - 32°C (68 - 90°F)
Lag phase	medium - long
Fermentation speed	moderate
Alcohol tolerance	≤ 16.5 % v/v
Sugar/alcohol ratio	16 g per 1% alcohol
Killer factor	neutral

### ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium
Volatile acidity production	medium
H <sub>2</sub> S production	low
SO <sub>2</sub> production	low
Glycerol production	high (12-13 g/L in a 15% alcohol wine)

### APPLICATIONS

Fermentation of red wines produced in hot regions with high potential alcohol content.



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## MAXIMIZING QUALITY

To enhance fruit note production, **Nutriform Arom Plus** can be added as a nitrogen source at yeast inoculation. **Nutriform Arom Plus** supplies specific amino acids that **Q7** can use to synthesize aromatic compounds.

**Nutriform Advance** addition at 1/3 fermentation ensures a clean finish and prevents the appearance of reductive aromas.

The addition of **Enartis Pro Tinto** at yeast inoculation helps to stabilize color and aroma and to increase the ageing potential of wine.

## DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal).

The highest dosages are recommended for Botrytis-infected grapes, high sugar content and/or difficult microbiological conditions.

## INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, 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 above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

## PACKAGING AND STORAGE

0.5 kg sachet

Sealed package: store in a cool (preferably at 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above. Use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is in compliance with:

*Codex Oenologique International.*

Product approved for winemaking in accordance with:

Reg. (EC) N. 606/2009

It contains E 491 sorbitan monostearate.