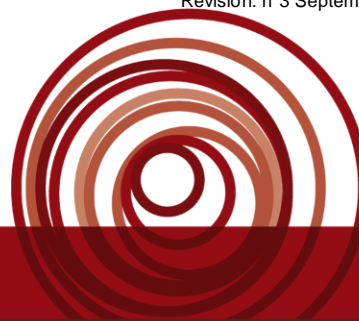


Saccharomyces cerevisiae

RED FRUIT



enartis FERM

RED AND ROSÉ WINES WITH INTENSE AROMA

RED FRUIT is a yeast for the production of young red and rosé wines characterized by very intense fruity aromas.

SENSORY CHARACTERISTICS

RED FRUIT is able to produce intense secondary aromas in a wide range of conditions.

Wines fermented by this strain are consumer-friendly with pleasant field berry (blueberry, blackberry, cherry, raspberry) and violet aromas.

RED FRUIT produces a significant amount of glycerol while respecting acidity. As a result, wines taste both soft and fresh.

MICROBIOLOGICAL CHARACTERISTICS

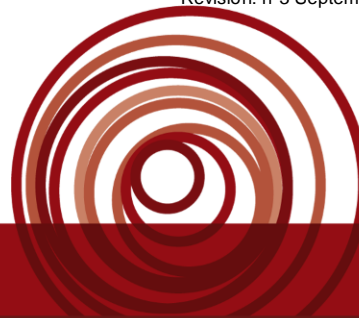
Fermentation temperature	14 - 34°C (57-93°F)
Lag phase	short
Fermentation speed	high
Alcohol tolerance	≤ 16% v/v
Killer factor	killer

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	high
Oxygen needs	high
Volatile acidity production	low-medium
H ₂ S production	low with good nutrition
SO ₂ production	medium
SO ₂ tolerance	high
Glycerol production	medium
Compatibility with malolactic fermentation:	low, it delays start of MLF

APPLICATIONS

Rosé wines
Young red wines and red wines destined to medium ageing
"Nouveau" style red wines
New World style red wines
Late harvest sweet wines



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MAXIMIZING QUALITY

To enhance fruit aromas, **Nutriferom Arom** or **Nutriferom Arom Plus** can be added as a nutrient source at inoculation. They supply specific amino acids that **ENARTIS FERM RED FRUIT** can use to synthesize aromatic compounds. An alternative is to add **Enartis Tan Red Fruit** during maceration. This tannin contains aromatic precursors responsible for the production of cherry and fresh fruit notes which are released when hydrolyzed by enzymes produced by **ENARTIS FERM RED FRUIT**.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.

INSTRUCTIONS FOR USE

- Suspend dry yeast 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.

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

PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 kg

Sealed package: store in a cool (preferably 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 the *Codex Œnologique International*.

Product approved for winemaking in accordance with
Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate