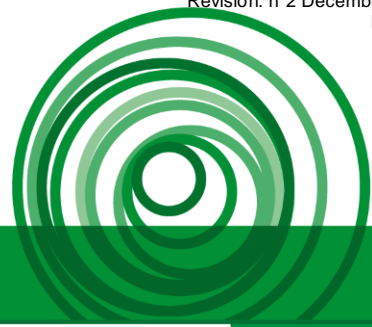




Saccharomyces cerevisiae



TOP ESSENCE

enartis FERM

YEAST FOR FRUITY WHITE WINES

TOP ESSENCE is a strain selected for the production of intensely fruity white wines made from neutral grapes.

SENSORY CHARACTERISTICS

TOP ESSENCE is a yeast recommended for fermentation of neutral white grapes to increase aromatic complexity by production of intense secondary aromas. With adequate amino acid nutrition at the beginning of fermentation this strain synthesizes desirable pineapple, passion fruit, and grapefruit aromas.

Wines are fresh and ready to drink, even shortly after alcoholic fermentation.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 25°C (59-77°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤ 15% v/v
Killer factor	killer
Resistance to free SO ₂	good

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium
Oxygen needs	medium
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	medium
Foam production	low
Compatibility with malolactic fermentation:	low, it delays the start of MLF

APPLICATIONS

Young white wines obtained from grapes poor in primary aromas
Rosé wines
Late harvest sweet wines

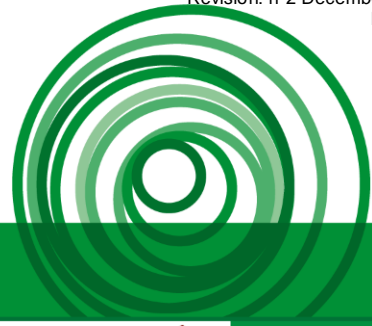
MAXIMIZING QUALITY

To enhance fermentation aroma production, it is necessary to ensure adequate yeast nutrition by providing a good source of amino acids and survival factors. It is recommended to provide **TOP ESSENCE** with a complex nutrient such as **Nutrifer Arom** or **Nutrifer Arom Plus** at inoculation. They provide sterols and unsaturated fatty acids useful for maintaining effective cellular metabolism in the presence of alcohol and also amino acids that act as precursors for aromatic compound synthesis.

Using **Enartis Pro Arom** or **Enartis Tan Elegance** during the fermentation protects and stabilizes secondary aromas with resulting aromatic longevity in wine.



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DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended in cases of rotten grapes, high sugar content and 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, then stir gently 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).
- 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 Alimentarius International*.

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

Contains E 491 Sorbitan monostearate.