



Yeast and grape polysaccharides

ENARTIS PRO TINTO

Sheet Code: ProTinto/en

Revision: n°0 June 2013

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BIOLOGICAL COADJUNCT FOR THE FERMENTATION OF RED WINES

COMPOSITION

Yeast hulls with an elevated content of soluble mannoprotein, ellagitannin and grape seed tannin.

GENERAL FEATURES

Appearance: amorphous light brown powder.

ENARTIS PRO TINTO is a fermentation coadjunct derived from yeast hulls with a high content of soluble mannoprotein in combination with a mixture of condensed grape seed tannin and ellagitannins extracted from chestnut wood. The formulation was designed specifically to protect the color and to favor the anthocyanin/tannin condensation during the maceration of red grapes.

Benefits which are obtainable by using ENARTIS PRO TINTO during maceration of red grapes are as follows:

Color

- Protection of colored substances from oxidation and from oxidative enzymes because of the protective action of the ellagitannins contained in the preparation.
- Stabilization of colored substances because of the grape seed tannins and mannoproteins able to form stable colored complexes.

Aroma

- Strengthen fruity notes by effect of grape tannins addition.
- Increase the persistence of fresh and fruity aromas because of the interaction of mannoprotein with aromatic compounds in the wine.
- Increase the olfactory cleanliness because of the adsorption of malodorous compounds by the yeast hulls.

Taste

- Increase the sensations of softness and volume because of the elevated amounts of free mannoproteins and polysaccharides.
- Attenuation of astringency because of the formation of tannin/mannoprotein complex which makes it less aggressive on the palate.
- Increase gustatory equilibrium because of the organoleptic effect exerted by proanthocyanidin tannins in the preparation.

Technological effects

- Protection of aromatic components because of the antioxidant activity exerted by tannin.
- Increase in tartrate and protein stability because of the early addition of mannoproteins.
- Stabilization of color prior to the malolactic fermentation.
- Controlled and complete alcoholic fermentation because of the growth factors (sterols and long chain unsaturated fatty acids along with oleic and palmitoleic acid) in amounts which favor the fermentative ability of the yeast.

APPLICATIONS

- Production of full red wines with gustatory softness.
- Production of red wines which must store well with a fresh, young color (wines for export, wines for off trade market, wines which are consumed after being bottled for a medium-to-long time, etc.).
- Protection and stabilization of red wine color even after thermovinification.

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The indications supplied are based on our current knowledge and experience, but do not dispense the user from adopting the necessary safety precautions or from the responsibility to use the product properly.



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DOSAGE

Color protection: 20 g/100L (1.7lb/1000 gal)

Young wines (sold within 4 months of being produced): 15-20 g/100L (1.25-1.77 lb/1000 gal)

Wines to be stored for a medium/long period of time: 30 40 g/100L (2.5-3.5 lb/1000 gal)

Maximum EU legal dose: 80 g/100L

INSTRUCTIONS FOR USE

ENARTIS PRO TINTO can be added at crushed grapes when the tank is being filled. The best result, however, is obtained when addition occurs after the second or third day of maceration with an aeration pump-over in conjunction with the addition of a fermentation activator (Nutriferm Advance). Prior to its use, ENARTIS PRO TINTO should be dispersed in water or must, at a volume equal to 10 times its weight. This dispersion should be mixed and added during a pump-over.

Do not use water with an elevated metal content or iron objects which can cause undesirable reactions with the tannin.

PACKAGING AND STORAGE CONDITIONS

1 kg (2.2 lb) packet

Sealed package: keep the product in a fresh, dry, well ventilated place. Opened package: carefully reseal the package and keep as above indicated. Once opened, use rapidly.

Product for enological use, according to:
Regulation (EC) N. 606/2009

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