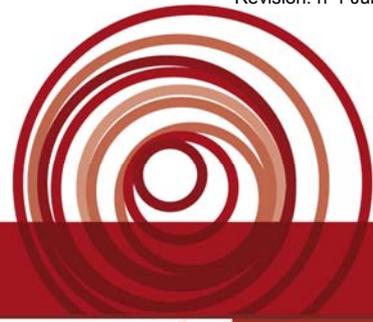




*Saccharomyces cerevisiae*

# RED FRUIT



**enartis FERM**

## RED AND ROSE' WINES WITH INTENSE AROMA

**RED FRUIT** is a yeast that is suitable for the production of young red and rosé wines characterised 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 always very appreciated by the consumer because of its pleasant field berry (blueberry, blackberry, cherry, raspberry) and violet aromas.

It produces good amount of glycerol and respects the acidity. As a result, wines appear soft and fresh at the same time.

### 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

---

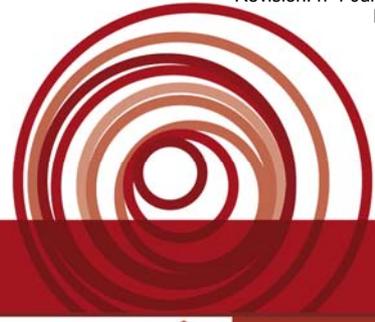
Nitrogen needs	high
Oxygen needs	high
Volatile acidity production	low-medium
H <sub>2</sub> S production	low with the a good nutrition.
SO <sub>2</sub> production	medium
SO <sub>2</sub> tolerance	high
Glycerol production	medium

Compatibility with the malolactic fermentation: low, it delays the start of the MLF.

### APPLICATIONS

---

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



# RED FRUIT

enartis FERM

## OPTIMIZING THE RESULT

To enhance fruity note production, **Nutriferrom Arom** can be added as a nutrient source during inoculation. **Nutriferrom Arom** supplies specific amino acids that **RED FRUIT** can use to synthesize aromatic compounds. An alternative is to add **Tanenol Red Fruit** during maceration. This tannin contains aromatic precursors responsible for the production of cherry and fresh fruit notes which are released thanks to hydrolytic enzymes produced by **RED FRUIT**.

## DOSAGE

20-40 g/100L (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 the dry yeast in 10 times its weight of clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let the suspension stand for 20 minutes, then stir gently again.
- Add the suspension to the juice just as you begin filling the fermentation tank. The difference in temperature between the yeast suspension and the juice should not exceed 10°C (50°F).
- Homogenize by pumping over or mixing the inoculated juice.

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

## PACKAGING AND STORAGE

Vacuum packed in 0.5 kg sachet

Sealed package: keep the product in a cool (5-15°C or 41-59°F), dry place.

Opened package: carefully reseal the package and keep it as indicated above; use quickly.

Product is in compliance with the Codex Alimentarius International.

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

It contains E 491 Sorbitan monostearate.