



enartis

Inspiring innovation.

ENARTIS SPIRITS

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PROJECT DEVELOPMENT

- TECHNICAL SUPPORT
- MARKET INPUT
- DISTILLERIES COOPERATION
- FERMENTATION «KEY FACTOR»
- TAYLORMADE SUPPORT





.....AND MORE.....

VOLUME

WHISKY/BOURBON	62 ML hL
BRANDY	37 ML hL
BAIJIU	30 ML hL
VODKA	24 ML hL
RUM	10 ML hL
GIN	7,5 ML hL
TEQUILA	5 ML hL
....OTHERS....	170 ml hL
TOT 2022:	355 ML hL

VODKA / GIN / WHISKY
BOURBON / BAIJIU



BRANDY / GRAPPA



TEQUILA / MEZCAL



RUM / CACHAÇA



FRUIT SPIRITS



ENARTIS OPPORTUNITIES

MASHING

FERMENTATION

DISTILLATION

AGING

ENZYMES

YEAST & NUTRIENTS

FINING AGENTS

OAK DERIVATIVES

1



2



3

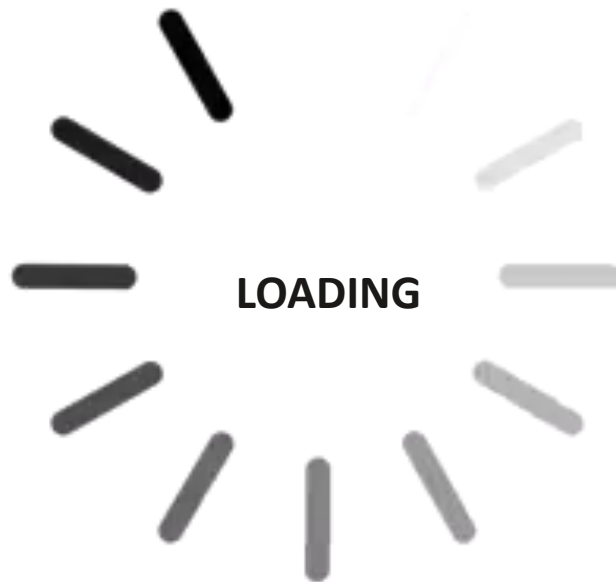


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- **FERMENTATION:** High T°/ Fast ferm/ Ethylcarbamate/ Esters/
Avoid spoil contaminations....
- **AGING:** High alcohol % solubility/ Clean off-flavors/ Sensory
effect/ Speed-up aging....
- **FINING AGENT:** Clean off-flavors/ Reduce metals content...
- **ENZYMES:** Starch lyase/ reduce viscosity...



MAY 2023



THANK YOU

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