



Saccharomyces cerevisiae

Q CITRUS

enartis FERM

YEAST FOR WHITE WINES

Q CITRUS is a strain selected for the production of white wines characterized by intense aromatic expression.

SENSORY CHARACTERISTICS

Q CITRUS is recommended for the production of white wines with intense aromatic expression.

Q CITRUS reveals the fruit and floral aromas of grape terpenes and norisoprenoids. At the same time, it produces intense fermentation aromas that make varietal character more complex.

When **Q CITRUS** ferments at lower temperatures (10-13°C or 50-56°F), it produces zesty and complex notes of citrus (grapefruit), tropical fruit (guava, passion fruit, pineapple) and flowers (jasmine, lime blossom). At higher temperatures (16-20°C or 61-68°F), it intensifies notes of tropical and white fruit (peach, pear).

In the presence of a good source of aminoacids, **Q CITRUS** can help improve the aromatic quality of neutral grapes.

Good production of glycerol contributes wine volume and fullness.

MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	10 - 20°C (50-68°F)
Lag phase	short
Fermentation speed	high, vigorous strain.
Alcohol tolerance	≤ 15% v/v
Sugar/alcohol ratio	16.7 g per 1% alcohol
Killer factor	neutral
Resistance to free SO ₂	high

ENOLOGICAL CHARACTERISTICS

Nitrogen needs	medium (200-250 mg/L for 14% potential alcohol juice)
Oxygen needs	medium
Volatile acidity production	very low
H ₂ S production	very low
SO ₂ production	medium to high (see Maximizing Quality paragraph)
Glycerol production	high
Compatibility with malolactic fermentation:	low

APPLICATIONS

White wines with intense varietal characteristics.

Improve the aromatic expression of wine obtained from neutral grapes.



Saccharomyces cerevisiae

Q CITRUS

enartis FERM

MAXIMIZING QUALITY

Q CITRUS provides the best aromatic results when it's supplied with organic nitrogen in the first stage of fermentation. With well-ripened aromatic grapes, **Nutriform Energy** guarantees the necessary conditions for a regular and complete fermentation. With neutral or under-ripe grapes, **Nutriform Arom Plus** increases the production of secondary aromas (citrus, grapefruit, jasmine etc.) that will support and intensify the expression of the varietal character.

Enartis Tan Citrus can be used to reinforce the zesty aromas produced during fermentation.

In order to limit **Q CITRUS** SO₂ production, it's recommended to reduce SO₂ addition, not to use ammonium sulfate as source of nitrogen and to avoid the use of **Q CITRUS** for the fermentation of grapes heavily treated with sulfur and copper sulfate.

To accelerate sugar depletion, in the second half of the fermentation keep the yeast in suspension by stirring or pumping over.

DOSAGE

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

The highest dosages are recommended for Botrytis-infected grapes, high sugar content and/or 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, 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.

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

PACKAGING AND STORAGE

Vacuum packed in 0.5 kg sachet – 10 kg bag

Sealed package: store in a cool (preferably at 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.