



Saccharomyces cerevisiae

D20

enartis FERM

ENARTIS FERM D20 is a yeast isolate from the top Cabernet Sauvignon block on **DAOU Mountain** in the Adelaida Appellation of Paso Robles, California.

SENSORY IMPACT

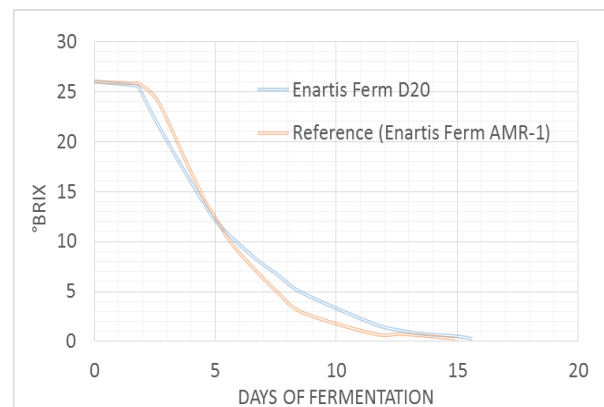
Recommended for Bordeaux varieties, **ENARTIS FERM D20** produces powerful, complex, and structured wines, with high ageing potential. **ENARTIS FERM D20** expresses varietal and terroir characters and enhances dark fruit, floral and spicy notes.

ENARTIS FERM D20 has high polyphenol extraction ability; promoting rich, dense and stable color, as well as resistance to high fermentation temperatures and high alcohol tolerance. Particularly suited for red varieties, it is highly recommended for Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Petite Syrah, Zinfandel, Grenache, Syrah and Sangiovese.

Daniel Daou, co-proprietor and winemaker of DAOU Vineyards & Winery in Paso Robles: "We were seeking a Saccharomyces cerevisiae yeast that would handle higher temperatures during fermentation and lead to more color and flavor while helping balance tannins". "D20 yeast has improved the mouthfeel of our wines while delivering a more balanced wine that has increased phenolics".

CHARACTERISTICS

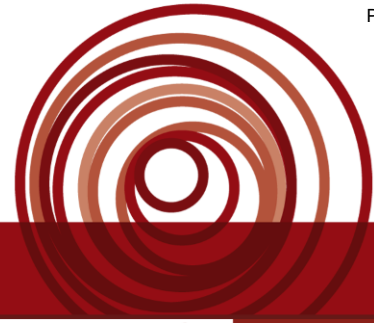
MICROBIOLOGICAL CHARACTERISTICS	
Fermentation temperature	18-38°C (64-100°F)*
Lag phase	Short
Fermentation speed	Moderate-high
Alcohol tolerance	Up to 17% (v/v)
Killer factor	Neutral
ENOLOGICAL CHARACTERISTICS	
Nitrogen needs	Medium
Oxygen needs	Medium
Volatile acidity production	Low
H ₂ S production	Low
SO ₂ production	Low
Glycerol production	Medium-High
Foam production	Low
Compatibility with MLF	Neutral



*Temperature tolerance is dependent on the fermentation temperature regime, alcohol content and nutrition protocol. D20 is able to ferment the first third of sugars at 38°C. Afterwards it is recommended to decrease the temperature below 35°C. Please contact our Technical Department for support.

APPLICATIONS

Well- suited for a wide spectrum of red varieties, **ENARTIS FERM D20** is particularly popular for Bordeaux varieties. Highly recommended for red grapes with high potential alcohol content and/or for high temperature fermentations. Fermentation with scarce control of temperature.



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MAXIMIZING QUALITY

To further enhance **ENARTIS FERM D20** characteristics, it is important to follow a good nutrition strategy. At inoculation, the addition of a complex nutrients such as **Nutrifer Arom Plus** will stimulate yeast multiplication, promote a healthy fermentation, help to limit the pick of temperature during the exponential phase, prevent the synthesis of undesirable metabolites and enhance the production of fermentation aromas. At 1/3 alcoholic fermentation, **Nutrifer Advance** will keep yeast metabolism active, increases yeast resistance and helps to promote clean and complete fermentations while preventing reductive off odors. Using **Nutrifer No Stop** after mid-fermentation improves the yeast tolerance to stress conditions such as high temperatures is improved. The addition of **Enartis Pro Tinto** during fermentation acts in synergy with **ENARTIS FERM D20** to improve color stability and mouthfeel.

DOSAGE

Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal)

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add juice to drop temperature maximum of 10°C (18°F). Wait 10 minutes.
- Add to tank when the difference in temperature between yeast suspension and juice is less than 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

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

PACKAGING AND STORAGE

Vacuum packed in 0.5 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 Oenologique International*.

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

Contains E 491 Sorbitan monostearate