



*Saccharomyces cerevisiae ex r.f. bayanus*

# EZFERM 44

enartis FERM

## PREVENTING AND CORRECTING STUCK FERMENTATIONS

**EZFERM 44** has high alcohol tolerance and is fructophilic. These characteristics make it particularly suitable for correcting stuck fermentations.

### SENSORY CHARACTERISTICS

**EZFERM 44** is a strain that is distinguished by its high alcohol tolerance and its particular ability to consume fructose. It is a strong fermentor, does not have high nitrogen or oxygen requirements and respects varietal character.

It is recommended for correcting sluggish or stuck fermentations and for fermenting under difficult conditions.

### MICROBIOLOGICAL CHARACTERISTICS

Fermentation temperature	15 - 30°C (59-86°F)
Lag phase	short
Fermentation speed	moderate
Alcohol tolerance	≤ 17,5% v/v
Killer factor	neutral
Resistance to free SO <sub>2</sub>	high (50 mg/L)

### ENOLOGICAL CHARACTERISTICS

Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	medium-low
Glycerol production	good
SO <sub>2</sub> production	low
H <sub>2</sub> S production	low
Compatibility with malolactic fermentation:	neutral

### APPLICATIONS

Prevention and correction of stuck fermentation.  
Fermentation of white and red grapes with high potential alcohol content.  
Late harvest wines.

### MAXIMIZING QUALITY

For stuck fermentations, before inoculation, it is important to prepare yeast for fermentation in a medium already containing alcohol. **Nutriform Energy** and **Nutriform Special**, beyond providing nitrogen needed for yeast multiplication and for synthesis of proteins involved in sugar transport, also provide fatty acids and sterols indispensable for yeast to maintain its alcohol tolerance.



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## DOSAGE

- Primary fermentation: 20-40 g/hL (1.67 – 3.3 lb/1000 gal).  
The highest dosages are recommended in case of rotten grapes, high sugar content and difficult microbiological conditions.
- Stuck fermentation: 40 g/hL (3.3 lb/1000 gal).

## 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, then 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.

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

In case of sluggish and stuck fermentation, acclimate the yeast to alcohol as indicated in the method to restart stuck fermentation published in Enartis website.

## PACKAGING AND STORAGE

Vacuum packed in 0.5 and 10 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 conforms to the *Codex Œnologique International*.

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

Contains E 491 Sorbitan monostearate