



# ***Yeast and grape polysaccharides***

## **ENARTIS PRO ROUND**

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### **BIOLOGICAL COADJUNCT FOR THE FERMENTATION OF RED AND ROSE WINES**

#### **COMPOSITION**

Yeast hulls with elevated content of soluble mannoproteins, ellagitannins and proanthocyanidin tannins.

#### **GENERAL FEATURES**

Appearance: amorphous powder with a clear brown color

ENARTIS PRO ROUND is a fermentation coadjunct made from yeast hulls with a high content of soluble mannoprotein, in combination with an amount of proanthocyanidin tannin and ellagitannin extracted from chestnut wood. The formulation was designed specifically to protect the color and to favor the anthocyanin/tannin condensation during the course of maceration of red grapes.

Benefits which are obtainable by using ENARTIS PRO ROUND during maceration of red grapes are as follows:

##### *Color*

- Protection of colored substances from oxidation and from the action of oxidative enzymes because of the shielding action of the ellagitannins in the preparation.
- Stabilization of colored substances because of the proanthocyanidin tannins and mannoproteins which are capable of forming stable colored complexes.

##### *Aroma*

- Increase the persistence of fresh and fruity aromas because of the interaction of mannoprotein with aromatic compounds in the wine.
- Increase in olfactory cleanliness because of the adsorption of malodorous compounds by the yeast hulls.
- Reduce herbaceous notes.

##### *Taste*

- Increase in softness and volume because of the contained mannoproteins and polysaccharides.
- Attenuation of astringency due to the formation of tannin/mannoprotein complexes which makes them less aggressive on the palate.
- Increase gustatory equilibrium because of the organoleptic effect exerted by proanthocyanidin tannins in the preparation.

##### *Technological effects*

- Increase tartrate and protein stability because of the presence of mannoproteins.
- Stabilization of color prior to the malolactic fermentation.
- Controlled and complete alcoholic fermentation because of the growth factors (sterols and long chain unsaturated fatty acids along with oleic and palmitoleic acid) in amounts which favor the fermentative ability of the yeast.

#### **APPLICATIONS**

- Production of young red and rose wines which are to be fruity, equilibrated and ready to drink at the end of the alcoholic fermentation.
- Protection and stabilization of the color of red and rose wines.
- Increase the volume and structure of red and rose wines.
- Reduce herbaceous notes.

#### **DOSAGE**

Rose wines: 15 – 25 g/100L (1.25-2.0 lbs/1000 gal)

Red wines: 25 – 50 g/100L (2.0-4.0lbs/1000 gal)

Maximum EU legal dose: 60 g/hl



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## **INSTRUCTIONS FOR USE**

ENARTIS PRO ROUND can be added to crushed grapes when the tank is being filled. The best result, however, is obtained when addition occurs after the second or third day of maceration with an aeration pump-over in conjunction with the addition of a fermentation activator (Nutriferm Advance). Prior to its use, ENARTIS PRO ROUND should be dispersed in water or must, at a volume equal to 10 times its weight. This dispersion should be mixed and added during a pump-over.

Do not use water with an elevated metal content or iron objects which can cause undesirable reactions with the tannin.

## **PACKAGING AND STORAGE CONDITIONS**

2.5 kg (5.5 lb) cans.

Sealed package: keep the product in a fresh, dry, well ventilated place. Opened package: carefully reseal the package and keep as above indicated. Once opened, use rapidly.

Product for enological use, according to:  
Regulation (EC) N. 606/2009