



ENARTIS FERM WS Active Dry Yeast

After 25 years of significant success with ENARTIS FERM WS yeast in liquid culture, we now have it available as an Active Dry Yeast. Isolated from late harvest Zinfandel from William-Selyem Winery, ENARTIS FERM WS is considered one of the most robust Californian yeast strains. ENARTIS FERM WS is well-suited for a wide spectrum of red and white varietals and is also recommended for fermentation of high °Brix juices and to restart stuck or sluggish fermentations.

SENSORY IMPACT

ENARTIS FERM WS respects varietal character and terroir, while enhancing fruit and spice expressions. ENARTIS FERM WS contributes both excellent complexity and structural enhancement with soft-tannin extraction. ENARTIS FERM WS is particularly recommended for the production of high alcohol wines destined for medium to long-term ageing.

Wines produced with ENARTIS FERM WS are distinguished by their aromatic finesse, paying particular attention to varietal and terroir characters. To further improve these characteristics, it is advised to follow a good nutrition strategy. At inoculation, the addition of a complex nutrient such as Nutriferm Energy will promote a steady and complete fermentation, stimulate the production of aromas and prevent the synthesis of undesirable metabolites. At 1/3 alcoholic fermentation, the addition of Nutriferm Advance keeps yeast metabolism active and leads to a clean and complete finish while preventing the appearance of reductive odors.

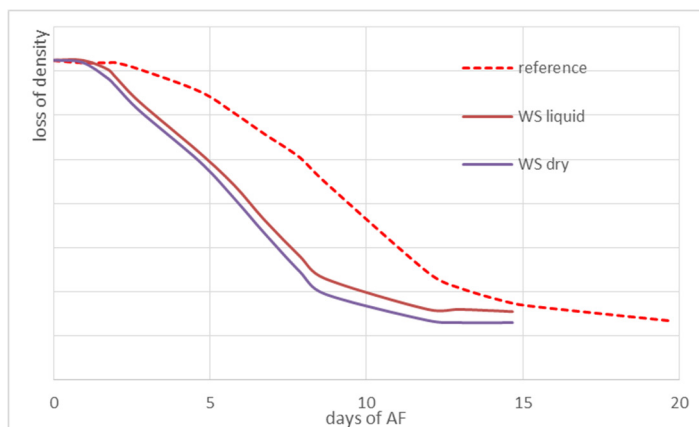
The addition of Enartis Pro Tinto during maceration acts in synergy with ENARTIS FERM WS to stabilize color and aromas and increase the ageing potential of wine.

CHARACTERISTICS

MICROBIOLOGICAL CHARACTERISTICS	
Fermentation temperature	16 – 30 °C (60 - 86°F)
Lag phase	Short - Medium
Fermentation speed	Medium - High
Alcohol tolerance	up to 18% (v/v)
Killer factor	neutral
ENOLOGICAL CHARACTERISTICS	
Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
H ₂ S production	low
SO ₂ production	medium
Glycerol production	medium
Compatibility with MLF	neutral

What do winemakers say about ENARTIS FERM WS ADY?

- "I love the **fruity character and clean aromas** that WS gives to the wine" - Heather Perkin, Associate Winemaker at Elk Cove Vineyards
- "I like the **brown spices, coffee and fruit notes** that WS produces" - Scott Shull, Winemaker at Raptor Ridge
- "I use WS on late harvest wines; **it ferments up to 18% alcohol with no problem**" - Ken Wright, Winemaker at Ken Wright Cellars, OR
- "I definitely want to try WS on various varieties"- Anonymous Winemaker, CA
- "WS is reliable in all fermentations, even on the most difficult ones. It is a **concentration of quality and efficiency in every aspect**" - Matteo Corazzolla, at Cider Producer L.M. di Maria Lucia Melchiori & C., Italy



Please call (707) 7838-6312 for more information.