

## POLYSACCHARIDES

Every day, more is known about the contribution made by polysaccharides to the stability and quality of wine. Many winemakers have adopted techniques such as pre-fermentation cold maceration, the use of macerating enzymes and sur lie ageing, to enhance the content of polysaccharides and help make wines with better sensory characteristics and stability. Unfortunately, factors such as time constraints, lack of tank space or off-aromas in the lees can make these practices impossible. For those who cannot make use of the polysaccharides naturally contained in their own lees and grapes, Enartis offers EnartisPro and SURLÌ, polysaccharides preparations for fermentation and wine maturation.



**enartis**

Inspiring innovation.

## POLYSACCHARIDES FOR THE FERMENTATION STAGE

### EnartisPro UNO

- Inactivated yeast rich in immediately soluble mannoproteins.
- Improves aroma persistence, color stability and wine shelf life.
- Softens astringency, balances bitterness and increases roundness.

**Application:** red, white and rosé juice; improve wine overall quality and stability

**Dosage:** 10-40 g/hL (0.8-3.4 lb/1,000 gal)

**1 kg (Item #35-921-0001)**



*EnartisPro UNO is a vital component of building a wine and keeping it fresh. By adding EnartisPro UNO, it helps to build the mouthfeel, keep the color young and vibrant. We have also found that EnartisPro UNO helps to keep the cultivar expression much longer.*

**Pieter-Niel Rossouw, Head Winemaker at Darling Cellars - South Africa**

### EnartisPro BLANCO

- Inactivated yeast with high content of immediately soluble mannoproteins and sulfur amino acids with antioxidant activity.
- Enhances production of exotic fruit and thiol aromas. Produces fresher, more intense and lasting aromas.
- Softens astringency and balances bitterness.
- Improves color, protein and tartrate stability.

**Application:** enhance volume; increase aromatic freshness and complexity; reduce herbaceous aromas; improve wine overall stability

**Dosage:** 10-30 g/hL (0.8-2.4 lb/1,000 gal)

**1 kg (Item #35-410-0001)**

### EnartisPro AROM

- Inactivated yeast rich in mannoproteins.
- Produces fresher and more intense aromatic profiles.
- Increases clean aromatic notes due of the adsorption of off-aroma compounds.
- Increases volume, softness and fullness.

**Application:** white and rosé juice; antioxidant; enhanced roundness and volume; improves wine stability; reduce herbaceous aromas

**Dosage:** 20-40 g/hL (1.7-3.4 lb/1,000 gal)

**1 kg (Item #35-400-0001)**

SENSORY OPTIMIZATION

### EnartisPro TINTO

- Inactivated yeast rich in immediately soluble mannoproteins and ellagic and grape seed tannins.
- Specifically designed to favor anthocyanin/tannin condensation during fermentation, it increases color intensity and stability.
- Promotes bright and clean aromas, builds-up mid-palate, softens astringency and balances mouthfeel.
- The best choice for color stabilization and sensory optimization of wine.

**Application:** color stability; fruit aromas; softness; improved balance and complexity

**Dosage:** 15-40 g/hL (1.25-3.4 lb/1000 gal)

**1 kg (Item #35-415-0001)**  
**10 kg (Item #35-415-0010)**

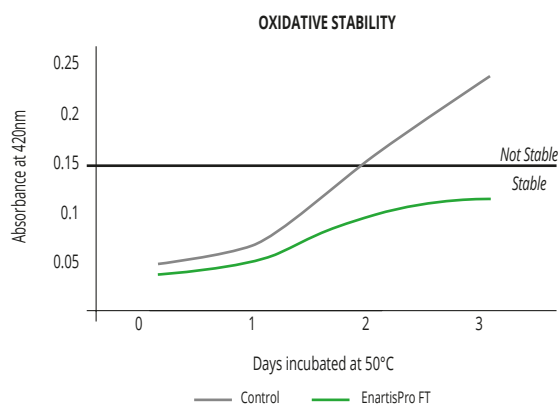
### EnartisPro FT

- Insoluble copolymers of polyvinylimidazole and polyvinylpyrrolidone (PVI/PVP), inactivated yeast with high content of soluble mannoproteins and thiolic group-containing peptides with antioxidant properties.
- Removes metals and limits the damaging effects of copper and iron responsible for wine oxidation.
- Enhances production of exotic fruit and thiols aromas. Produces fresher, more intense and lasting aromas.
- Softens astringency and balances bitterness.
- Improves wine resistance to oxidation.

**Application:** enhance thiols; antioxidant protection; extension of wine shelf life; increase aromatic intensity and stability

**Dosage:** 30-50 g/hL (2.4-4.2 lb/1,000 gal)

**1 kg (Item #35-416-0001)**



### What is PVI-PVP?

PVI-PVP is an adsorbent co-polymer (polyvinylimidazole and polyvinylpyrrolidone) capable of removing heavy metals in wine such as copper (Cu), iron (Fe) and aluminum (Al). Also, PVI-PVP has the ability to bind with phenolic compounds, the substrates of oxidative reactions. Wines treated with PVI-PVP are fresher, more aromatic, more balanced, have a lower oxidation potential and improved shelf life.



EnartisPro FT has been a revelation in ensuring wines that are aromatic with a full mouthfeel. In conjunction with Q CITRUS, EnartisPro FT allows for the assured production of high quality aromatic white wines. A combination that is extremely effective on Sauvignon Blanc, Chenin Blanc and Colombar. **Rianco Van Rooyen – Senior Winemaker at Robertson Winery - South Africa**

## POLYSACCHARIDES FOR THE MATURATION STAGE

### SURLÌ KPA

- Inactivated yeast adjuvant rich in mannoproteins and potassium polyaspartate (KPA).
- Preserves acidity and organoleptic quality.
- KPA prevents the precipitation of tartaric acid in the potassium salt form, and thus helps to maintain natural acidity and improve the sensations of freshness and minerality.
- Inactivated yeast quickly release the mannoproteins contained in cell walls.

**Application:** helps to preserve the natural acidity of the wine; increases the perception of volume and softness; increases aromatic persistence; increases the shelf life of wine

**Dosage:** 10-40 g/hL (0.8-3.4 lb/1,000 gal)

**2.5 kg (Item #35-470-0002)**

## PRE-BOTTLING

### SURLÌ VITIS

- White grape skin tannins and plant polysaccharides.
- Enhances softness, volume, structure and perceived sweetness along with the reduction of bitter sensations and acidity.
- When used at the recommended dosage, it is filterable and can be added to wine just before microfiltration for improving organoleptic quality and stability.
- Increases the antioxidant properties of wine.

**Application:** improve overall wine quality and stability prior to bottling

**Dosage:** 2-20 g/hL (0.2-1.6 lb/1,000 gal)

**1 kg (Item #35-445-0001)**

### SURLÌ VELVET

- Completely soluble yeast mannoproteins.
- Enhances aromatic complexity and intensity, increases volume and roundness and reduces the sensation of astringency.
- Improves colloidal structure and stability of wine.

**Application:** improve overall wine quality and stability prior to bottling

**Dosage:** 0.5-10 g/hL (0.04-0.8 lb/1,000 gal)

**0.5 kg (Item #35-455-0500)**

## HOW TO CHOOSE THE PROPER SURLÌ

In order to determine which SURLÌ to use and the appropriate dosage, it is possible to use the following rapid taste test. Rehydrate 1 gram of SURLÌ in 50 mL of water at 38°C for 2 hours. Meanwhile, prepare 50 mL of solution with 13 mL alcohol 95% and 37 mL water. At the completion of the 2 hours, add the 50 mL of solution to the suspension and let it cool at room temperature with periodic mixing. The final solution must be kept at a temperature of at least 20°C and mixed two

or three times daily for at least three days. The solution is now ready to add directly to wine being treated knowing that 1 mL in 100 mL of wine corresponds to a dose of 10 grams of SURLÌ per 100 L.

N.B.: SURLÌ VITIS and SURLÌ VELVET can simply be dissolved in a water solution containing 13% alcohol (1 g of SURLÌ in 100 mL of water solution) and can be used immediately.

		Composition	Main effect	Antiox protection	Aroma enhancement	Mouthfeel improvement	Softness improvement
Fermentation	EnartisPro UNO	Inactivated yeast	Softness and mouthfeel	●	●	●●●	●●●
	EnartisPro BLANCO	Inactivated yeast	Enhance thiol production Softness and mouthfeel	●●●	●●●	●●●	●●●
	EnartisPro TINTO	Inactivated yeast Grape seed tannins Ellagic tannins	Softness and mouthfeel Color stabilization	●●	●●	●●●●	●●●
	EnartisPro AROM	Inactivated yeast	Aromatic freshness	●●●	●●	●●	●●
	EnartisPro FT	Inactivated yeast PVI-PVP	Enhance thiol production Softness and mouthfeel Anti-ageing	●●●●	●●●	●●	●●●
Maturation	SURLÌ KPA	Inactivated yeast Potassium polyaspartate (KPA)	Mouthfeel and preservation of natural acidity	●●	●	●●●	●●●
Pre-Bottling	SURLÌ VITIS	Grape skin tannin Plant polysaccharides	Mouthfeel and aroma enhancement	●●	●●●	●●●	●●●
	SURLÌ VELVET	Mannoproteins	Softness and mouthfeel Improve overall stability	●	●	●●●●	●●●●