

Oenological PRODUCT

ENSIS

SCIENCES

Products designed to increase the quality of your wines.

ENZYMES

ENSIS EE-1: Increases the juice rate, it makes easier for the **pressing**.

ENSIS EE-2: For excellent extraction and stabilization of **color**.

ENSIS EE-3: Improves the **clarification** and **debouillage**.

ENSIS EE-4: For obtaining highly **aromatic** wines.

ENSIS EE-6: **Antibacterial** for Gram+ bacteria.

SELECTED YEAST

ENSIS LE-1: For **all types** of fermentations. Preserves the varietal characteristics.

ENSIS LE-2: For excellent extraction and stabilization of **color**. To obtain wines with high alcohol degree. Recommended for stuck fermentations.

ENSIS LE-3: Suitable for obtaining fruity **young red** wines. Also for white wines when a reduction of the "**green**" character is desired.

ENSIS LE-5: For first and second fermentation. Recommended for **sparkling wines**.

ENSIS LE-6: To get **highly aromatic** white and rosé wines. Suitable for fermentations at low temperatures.

ENSIS LE-7: For **high quality** red wines, aged in barrel. Enhances the tannins and flavors of red fruit and species.

ENSIS LE-8:, To elaborate aged wines of high quality. Excellent extraction of color, suitable for fermentations of must obtained by **cryo-maceration**.

ENSIS LE-C1: For fermentations with high sugar content. Recommended for **cider** making.

ENSIS SRM® Selector & Recorder Microorganism:

Use your **own and exclusive** selected starter from yeast or bacteria.

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ACTIVATORS OF FERMENTATION

ENSIS AE-1: Nitrogen source. High **B1 vitamine** content.

ENSIS MEGATIVATOR®: **Vitaminic** complex and **nutrient** source. Recommended for stuck fermentations or difficult ones.

OTHER PRODUCTS:

-**Tannins** of high purity obtained by different extraction methods: ENSIS TE-1; ENSIS TE-2; ENSIS TE-3; ENSIS TE-4.

-Formulations based on **mannoprotein**. Recommended to get round wines, it increases the flavor and color stabilization, and the tartaric stabilization as well: ENSIS MANO-2; ENSIS MANO-3; ENSIS MANO-X; ENSIS MANO-L; ENSIS MANO-T.

-**Cell walls**. Fermentation activator effect for situations of stuck fermentations. Improves color and mildness of wine: ENSIS EC-1; ENSIS EC-2.

-ENSIS LG: Yeast derivate which helps to the fermentation. Because of its **glutation** content it is recommended for aromatic stabilization of wines.

-ENSIS EB-1: Bacteria selected from a **Oenococcus oeni** strain. Excellent adaptation to unfavorable conditions. It assures rapid, complete, and histamine free malolactic fermentations.

-ENSIS CLAR TIRATGE: Colloidal complex specifically formulated to make easier the process of **clarification or remuage**.

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