

Spirito by enartis

Whisky Yeasts That Can Handle Alcohol

GREATER EFFICIENCY, HIGHER YIELDS, UNCOMPROMISED RELIABILITY.

The whisky industry is moving toward high-alcohol fermentations, ranging from 7–8% ABV up to 10–12% ABV, to enhance productivity and optimize resource utilization.

SpiritoSpeed WBL and **SpiritoSpeed WSM** yeast strains have been specifically developed to successfully handle these conditions, ensuring complete fermentations even under high osmotic pressure and ethanol stress.

Key Benefits

- **HIGH TOLERANCE TO HIGH ALCOHOL AND FERMENTATION STRESS**
  Reliable and consistent fermentations, even under demanding conditions and at high ethanol concentrations.

- **COMPLETE AND RELIABLE FERMENTATIONS**
  Complete residual sugar consumption and achievement of target alcohol levels.

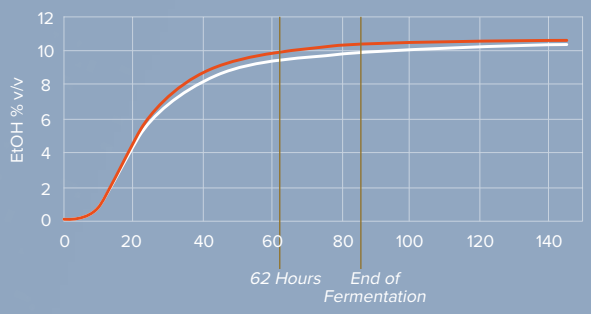
- **REDUCED WATER AND ENERGY CONSUMPTION**
  Greater production efficiency and sustainability.

- **AROMATIC PROFILE MANAGEMENT**
  High-alcohol fermentations offer new opportunities to adjust esters, alcohol, and aromatic compounds in the distillate.



Maximum yield. Complete fermentations. Controlled quality.

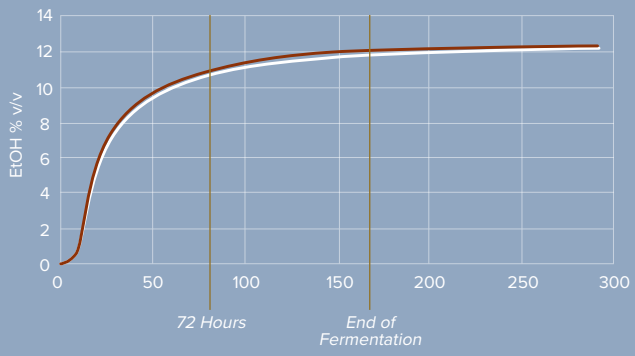
SpiritoSpeed WBL vs. SpiritoSpeed WSM



SpiritoSpeed WBL
SpiritoSpeed WSM

High-ABV (10% ABV) whisky fermentation conducted at 30°C using SpiritoSpeed WBL and SpiritoSpeed WSM. Both strains successfully achieved the target alcohol content while completely consuming residual sugars, demonstrating robust fermentation kinetics and excellent tolerance to osmotic and ethanol stress.

Trial Repetition with SpiritoSpeed WBL



SpiritoSpeed WBL 12% (Trial 2)
SpiritoSpeed WBL 12% (Trial 1)

High-ABV fermentation (12% ABV) conducted at 30°C. SpiritoSpeed WBL achieved the target alcohol content and complete fermentation with rapid kinetics and excellent resistance to fermentation stress.

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