



FERMOL[®] Davis 522

Multipurpose yeast for white, red wines and refermentations



→ TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins.

All the selected yeast strains are technologically highly characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality.

Fermol Davis 522 is an extremely versatile strain suitable for the production of both white and red wines. Selected for its ability to rapidly multiply, it soon prevails over the indigenous microflora and completes the fermentation in a short period of time.

It is resistant to high levels of sulphur dioxide and, given an equal initial sugar content, it produces more alcohol than traditional strains. It does not interfere with the aromatic connotations of the cultivar.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells $>10^{10}$ UFC/g). It contains sorbitan monostearate (E491).

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested the addition of Fermoplus Energy Glu 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy Glu 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

→ STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

500 g net packs in cartons containing 10 kg.

10 kg net bags.

