



FERMOL Sauvignon

Yeasts for white wines



→ TECHNICAL DESCRIPTION

Fermol Sauvignon actively produces carbon-sulphur lyases that can release 3MHA and 4-MMP from its precursor S-4-(4-methyl-pentan-2-one)-l-cysteine.

This enhances the production of typical Sauvignon Blanc aromas like box-tree, grape fruit and passion fruit. It is cold resistant but the enzymatic activity that results in aroma enhancement works better at around 58-60 °F 15-16 °C.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Cerevisiae yeast.

→ 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. We suggest the addition of Fermoplus Energy to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy increases the number of live cells by about 30% 6 hours after the reactivation.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

500 grams packets. 10 kg bags.

