



FERMOL[®] Bouquet

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 Yeast for white and aromatic varietal wines



→ 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 Bouquet is a yeast particularly valued for its ability to highlight primary and floral aromas, since it highlights the terpenic overtones of grapes grown in moderately warm climates.

Fermol Bouquet is a good glycerine producer and confers a pleasant supple taste to wine.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells >10¹⁰ 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% six 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.

Reference: FERMOL_BOUQUET_TDS_EN_1110820_OENO_South_Africa

