



FERMOL Power

Multipurpose yeast ideal for refermentations, white and red 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 Power optimally takes advantage of the nitrogen availability of the yeasts and is therefore able to keep a high metabolic activity even under critical conditions, such as musts with a high potential alcohol degree or musts coming from grapes with a good polyphenolic maturation and therefore poor in nitrogen.

Fermol Power enables to obtain wines with pleasant varietal notes, standing out in an aromatic context with a reduced volatile acidity, without alterations caused by apiculated or *Brettanomyces* yeasts. The strain, successfully tested even on white wines, gives its best results in red prized wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae*. It contains sorbitan monostereate (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 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.

→ ADDITIONAL INFORMATION

Saccharomyces cerevisiae ph.r. *cerevisiae*.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.

