



# FERMOL Spirit

Multipurpose yeast for the vinification of wines for the production of spirits



## → 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 Spirit** is a strain selected because of its technological, aromatic and physico-chemical characteristics. **Fermol Spirit** grants a quick fermentation start and has an excellent kinetics also in a contaminated medium. This strain enables to obtain a good alcohol yield and a limited production of superior alcohols. Ideal for the production of round, fruity and highly refined spirits, **Fermol Spirit** is expressive and elegant at the nose.

It produces wines rich in esters and isoamyl acetates, giving the spirit fruity and floral aromas, respecting at the same time the tipicity of the vines/lands.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeasts *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. 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.

## → ADDITIONAL INFORMATION

*Saccharomyces cerevisiae ph. v. cerevisiae*.

## → STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.

