



FERMOL® Grand Rouge

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 Yeast for structured red wines suitable for aging



→ 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® Grand Rouge possesses excellent technological characteristics: short latency period, minimal nutritional requirements, very good resistance to alcoholic degree and high temperatures. It is the ideal yeast to use when the indigenous flora needs to be minimized, as it naturally prevails over the indigenous yeasts; it allows limiting the use of SO₂. **Fermol® Grand Rouge** produces wines with good tannic structure and extremely clean aromas where the varietal nuances are easily identified. Due to its characteristics, it can be used for refermentation and when sweet must is added.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae*. 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.

→ ADDITIONAL INFORMATION

It has been isolated by the Navarra Institute for Oenological Research (Spain) and selected by the Agricultural Science Department, University of Modena and Reggio Emilia (Italy). *Saccharomyces cerevisiae ph.r. cerevisiae*.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 5 kg or 10 kg.

