



FERMOL Premier Cru

Yeast for red wines suitable for aging



→ TECHNICAL DESCRIPTION

The yeast offered by the AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range is characterised 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 characterised and produce extremely limited quantities of compounds which could interfere with wine quality.

Alcoholic fermentation is arguably the most important stage of the entire vinification process. Yeast selection should be undertaken on the basis of specific and accurate data.

To allow the winemaker to make an informed and accurate choice of the most suitable yeast for their desired wine style, the parameters that must be considered include:

- Organoleptic characteristics: influence over the aromatic nuances and fullness of body;
- Morphologic characteristics: tendency to foam, modalities of development, deposit appearance, colour adsorption;
- Fermentation characteristics: capacity to generate alcohol, latency, sugar conversion, alcohol yield, SO₂ sensitivity.

Fermol Premier Cru is a yeast selected for the production of structured and complex wines, suitable for aging. It develops intense and clean aromatic nuances, due to the extremely limited production of H₂S. It highlights the complexity and typicality of the cultivars, harmoniously integrating a wide range of aromatic overtones reminiscent of forest fruits, spices, aromatic herbs and small red berries. It confers good weight on the palate, thanks to its ability to produce relevant quantities of glycerine and polysaccharides. **Fermol Premier Cru** facilitates the development of malolactic fermentation (minimal sulphur dioxide production) and, because of its overall characteristics, must be regarded as the benchmark strain for the production of high-quality red wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae var. *cerevisiae*.

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water (max 38°C). Add must and acclimatise to within 10°C of receival tank for at least 20-30 minutes.





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→ STORAGE AND PACKAGING

24 months at below 20°C, 36 months at a temperature below 5°C.

500 g net packets in 5 and 10 kg cartons.
10 kg net boxes.

