FERMOL Associées

Multipurpose yeast for white and red wines and for refermentations

GMO FREE

⇢ 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, SO_2 sensitivity.

Multi-strain for regular and complete fermentations even under difficult circumstances. The simultaneous use of a *Saccharomyces cerevisiae* v. *cerevisiae* strain (Fermol Primeurs) with a brief latency period and of a *Saccharomyces cerevisiae* v. *bayanus* strain (Fermol Complet Killer) which multiplies strongly even with a high content of alcohol, allows a very regular fermentation run. Sugar consumption is complete even in the event of sudden changes in temperature or if the must is cooled down with external heat exchangers, as the v. *bayanus* strain keeps fermenting even at high or very low temperatures. The wines obtained with **Fermol Associées** display a complex and intense bouquet, thanks to the capacity of the two strains, when associated, to release a range of aromatic precursors wider than the one generated by a single yeast strain.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae var. cerevisiae / Saccharomyces cerevisiae var. bayanus.

⇢ DOSAGE

From 10 to 30 g/hL.

Reference: FERMOL_Associées_TDS_EN_0030216_OENO_Australia

AEB OCEANIA PTY LTD • 113 Hanwood Ave, Hanwood NSW 2680 (AU) • +61 1300 704 971 • aeboceania@aeb-group.com • www.aeb-group.com

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⇢ 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.

⇢ STORAGE AND PACKAGING

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

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

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