



FERMOL® Blanc

Yeast for white and aromatic varietal 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 Blanc develops very well even at low temperatures. **Fermol Blanc** does not produce H₂S, except in case of extreme nutritional deficiencies; this is why this strain is particularly recommended for maturation on the lees. The resulting wines are full bodied with very complex aromas which, depending on the cultivar, are reminiscent of flowers, citrus or white-pulped fruit.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeas *ph.r. bayanus* (number of viable cells >10¹⁰ UFC/g).
It contains sorbitan monostearate (E491).

→ DOSAGE

10-30 g/100 kg of crushed grapes or per hL of must.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of 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.

→ STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

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

Reference: FERMOL_BLANC_TDS_EN_1161120_OENO_Australia

