ZYMASIL® Aromatic

Yeast for white and aromatic varietal wines

ALLERGEN FREE GMO FREE

⇢ 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.

Zymasil Aromatic is capable of enhancing during fermentation the primary varietal aromatic components of grapes, while simultaneously facilitating the formation of secondary components which contribute towards a greater aromatic characterizationof the wine. It is capable of breaking up the odourless glucosides (terpenes bound with sugars), thus freeing the various terpenes which, depending on the proportion of their presence, give a wine its distinctive characteristics.
As far as the production of secondary aromatic components is concerned, **Zymasil Aromatic** displays unique properties with regard to the formation of acetates of higher alcohols, ethyl esters of fatty acids and isoamyl alcohol; at the same time its application makes it possible to produce only minimal quantities of acetic acid, ethylacetate, acetaldehyde and higher alcohols.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast. 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.

Reference: ZYMASIL_AROMATIC_TDS_EN_1311019_OENO_Australia

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