FERMOPLUS® CH Fruit

Yeast nutrient with a high content of natural amino acids, ideal for obtaining wines with high aromatic expression

ALLERGEN FREE GMO FREE

⇢ TECHNICAL DESCRIPTION

The availability of specific amino acids enables the yeasts to carry out a regular fermentation and, above all, to enhance the varietal characteristics typical of the vine. In particular in musts deriving from aromatic grapes, it is indispensable to count on compounds such as: isoleucine (an alcohol and amyl acetate precursor), leucine (originating alcohols and isoamyl esters bringing banana and passion fruit notes), valine (originating isobutyl acetate giving floral and white fruit notes).
The yeast metabolic functions are strongly influenced by glutamine: this is a fundamental conveyor of ammonium ions through the cell membrane, resulting indispensable for the cell multiplication and nutrition.
As for wines deriving from grapes particularly rich in aromatic precursors, the presence of arginine and proline in fermentation play the role of enhancing typicality and contribute to the formation of a suitable aromatic profile.
Based on these considerations, AEB developed a new nutrient rich in yeast hulls and autolysates of yeast, particularly rich in specific amino acids resulting fundamental for the characterization of aromatic vines such as the Chardonnay. **Fermoplus CH Fruit** is indicated for white grapes where there is the need to enhance the aromatic heritage. The utilization of this nutrient in musts from Chardonnay grapes enables to perceive much more clearly the smells typical of this variety, while its addition in different varieties facilitates the production of hints attributable to the notes of this vine. This is the confirmation of how, through the Ehrlich mechanism, some aromatic notes are the expression of the amino acid heritage.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls, autolysates of yeast, ascorbic acid.
Fermoplus CH Fruit supplies 6.8 ppm* of RAN for a dosage of 10 g/hL.

⇢ DOSAGE

20 to 40 g/hL.

⇢ INSTRUCTIONS FOR USE

Dissolve in must and add directly into the medium or into the tank. Add to the must after the start of the tumultuous fermentation, not later than 72 hours from the start.

⇢ STORAGE AND PACKAGING

Store in a cool and dry place, away from direct sunlight and heat.

0,500 kg net packs in cartons containing 10 kg.
5 kg net bags.

*Amount obtained by spectrophotometric-enzymatic analysis.
Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is +-10%

Reference: FERMOPLUS_CH_FRUIT_TDS_EN_2140121_OENO_USA

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