SNS FERM Thiol

Non-*Saccharomyces* and *Saccharomyces Cerevisiae* blends for improving the aromatic complexity of wines

TECHNICAL DESCRIPTION

SNS FERM Thiol is a blend of Non-*Saccharomyces* and *Saccharomyces Cerevisiae* yeasts. association between the Torulaspora delbrueckii species and *Saccharomyces Cerevisiae.*
The Non-*Saccharomyces* strain is the result of a research programme conducted from the biodiversity of musts that has enabled the selection of different non-*Saccharomyces* species. This selection was effucted from different areas of Burgundy by the research group of the University of Dijon-IUVVB- (France). The *Saccharomyces Cerevisiae* strain, PB2530, is the strain selected and identified on Sauvignon grape must.
SNS FERM Thiol, the result of AEB R&D, can be used directly, after rehydration in the fermentation phase, without having to be assisted by a sequential inoculation of *Saccharomyces cerevisiae*. This not only makes operations faster and less critical, but also allows the non-*Saccharomyces* species to release its related metabolites in a gradual and important manner.
Thanks to its rapid planting, **SNS FERM Thiol** is able to compete by inhibiting the undesirable indigenous flora. In addition, **SNS FERM Thiol** has a remarkable ability to limit the development of volatile acidity-producing species. In the first few days of fermentation, it acts, thanks to the enzyme pool of the *Torulaspora delbrueckii* species, in the release of thiols and aromatic compounds. The Non-Saccharomyces component, through autolysis will gradually release nutrients, in amino acid form, and detoxifying adsorbent peels into the medium. This action will further reduce astringency, giving wines a feeling of roundness and fullness of flavour, thanks to the release of membrane polysaccharides. The use of FERMOPLUS Non Sacch is strongly recommended for best fermentation performance.
SNS FERM Thiol thanks to the combination of Non-*Saccharomyces* and *Saccharomyces cerevisiae* contributes to lowering the potential alcohol content by approximately 0.5%.
SNS FERM Thiol s suitable for different grape varieties, both terpenic and thiol (Sauvignon Blanc, Chardonnay, Gewurztraminer, Colombard, Riesling, Muscat, Sémillon, etc.). It greatly enhances the aromatic expressions of wines by improving balance and complexity. The great complexity and variety of aromatic notes makes it optimal for both whites and reds.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- **Yeast strain:** *Torulaspora delbrueckii* and *Saccharomyces cereviasiae*
- **Number of viable cells** > 10^{10} UFC/g.

FERMENTATION CHARACTERISTICS
- Alcohol tolerance: 13.5 %Vol.
- Optimal fermentation temperature: >15°C
- Low production of volatile acidity
- Increases aromatic bouquet
- Increases length and volume of flavour
- POF strains (-)

Reference: SNS_FERM_THIOL_TDS_EN_0220424_OENO_Australia

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DOSAGE

20 - 30 g/hL.

INSTRUCTIONS FOR USE

Rehydrate in 10 parts warm sugared water, max. 25-30°C for 20-30 minutes. We recommend adding reactivation water with **Fermoplus Energy Glu 3.0**, in a ratio of 1:4 with the yeast.

STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 5 kg.

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