



NS FERM Alcomeno

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 Non-*Saccharomyces* yeasts to produce wines with lower alcohol content to enhance the acid profile



→ TECHNICAL DESCRIPTION

NS FERM Alcomeno is a non-*Saccharomyces* yeast strain resulting from a research programme on microbial ecology. The selection, carried out on different terroirs in Burgundy, was done in collaboration with the Université de la Vigne et du Vin (UVV) in Dijon.

NS FERM Alcomeno, depending on its genetic characteristics, reduces the conversion from sugar into alcohol, and makes it possible to obtain wines with a lower alcohol content of up to 2.5% Alc./Vol.

NS FERM Alcomeno belongs to the *Lachancea thermotolerans* species, a yeast strain naturally present on the grape berry, which contributes to the organoleptic complexity of the wine right from the pre-fermentation phase. Its metabolism leads to a significant production of organic acids such as lactic acid and thus provides the wine with freshness in the mouth. This results in a net increase in total acidity and a decrease in the pH of the wine.

On an analytical level, fermentation with **NS FERM Alcomeno** typically shows:

- alcohol reduction of 1–2%;
- increase in lactic acid levels.

These variations depend on grape variety and vinification conditions. Higher fermentation temperatures (22–26°C) and increased nitrogen availability favor greater lactic acid production.

NS FERM Alcomeno alone can support alcoholic fermentation up to 9–10% Alc./Vol. To complete fermentation, sequential inoculation with a *Saccharomyces cerevisiae* strain (e.g., from the FERMOL range) is recommended 48 hours after initial inoculation or once 8% Alc./Vol. is reached. Lactic acid production occurs during the early stages of fermentation.

This strain can be used both for bioprotection and primary alcoholic fermentation.

NS FERM Alcomeno promotes the development of floral and fresh fruit aromas, with sensory notes reminiscent of pineapple and small red berries. Its enzymatic pool supports the release of terpenes, when present in the grape variety, enhancing varietal expression.

It also:

- competes rapidly with indigenous microflora, contributing to low volatile acidity;
- reduces acetaldehyde and acetic acid formation;
- supports the production of low-SO₂ or even sulfur-free wines.

Ideal applications:

- fresh and fragrant white and rosé wines;
- rosés produced from saignée (bleeding) musts of red grapes.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Active Dry Yeast (ADY); *Lachancea thermotolerans*.





NS FERM Alcomeno

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of sweetened lukewarm water (25–30°C) for 20–30 minutes.

Add nutrients from the **FERMOPLUS Energy Glu** range in a 1:4 ratio (yeast:nutrient).

In monoculture, inoculate immediately after must preparation.

In sequential inoculation, inoculate **NS FERM Alcomeno** first. After 24–48 hours, or at ~8% Alc./Vol., inoculate a selected *S. cerevisiae* strain (FERMOL range).

→ ACIDITY MANAGEMENT

Temperature and nitrogen availability (100–150 ppm of organic nitrogen) modulate lactic acid production. Higher temperatures and amino nitrogen levels around 150 ppm are directly proportional to lactic acid production.

Temperature	g/L
<16 °C	0,5-1 g/L
16-20 °C	1-4 g/L
20-24 °C	2-6 g/L
>25 °C	6-9 g/L

→ SPECIFIC STRAIN CHARACTERISTICS

- Lactic acid production is modulated by temperature and nutrition.
- Produces less acetaldehyde compared to *S. Cerevisiae*.
- Capable of deacidifying the medium.
- Releases terpenes, ethyl lactate, 2-phenylethyl acetate, and higher alcohols.
- Exhibits extracellular enzymatic activities: Esterase, Esterase-Lipase, β -glucosidase, Pectinase, Cellulase.
- Reduces alcohol content (2–5%).
- Can demalic the medium (15–20% reduction).

→ STORAGE AND PACKAGING

It is recommended to store for long periods at temperatures below 20°C.

500 g net packs in 1 kg boxes.

