FERMOL® Amyl

Yeast blend ideal for the development of thiols and esters

⇢ TECHNICAL DESCRIPTION

The yeasts proposed by AEB result from rigorous selections, carried out in collaboration with prestigious research institutes. **FERMOL Amyl** is the result of a recent study: a yeast blend containing the IRC7LT gene, which encodes optimal expression of varietal thiols.

The selected blend enhances aromatic precursors in grapes by releasing acetate esters.

FERMOL Amyl is a multi-strain preparation for regular and complete fermentations. It represents a new frontier in wine alcoholic fermentation: simultaneous inoculation of different yeast strains. This is a widely used technique that allows the combination of *Saccharomyces cerevisiae* yeasts, which enhance the complexity of the wine thanks to the presence of diverse enzymatic profiles.

FERMOL Amyl is particularly suited for grape varieties where one aims to highlight fruity, thiolic, and aromatic notes while preserving freshness. It has low malolactic conversion capacity (<8%), helping maintain the natural freshness of the grape. It is therefore suitable for musts from warm areas or where acidity is a key differentiator. Nutritional requirements of **FERMOL Amyl** strains are moderate.

Wines produced with this yeast have complex red fruit notes, amylic aroma and fruity hints of guava and pomegranate.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Active Dry Yeasts (ADY), blend of *Saccharomyces cerevisiae r.f. cerevisiae*.

⇢ DOSAGE

From 10 to 30 g/hL.

⇢ INSTRUCTIONS FOR USE

Rehydrate in 10 parts sweetened water at a maximum of 38°C for 20–30 minutes. Adding FERMOPLUS Energy line products in a 1:4 ratio with the yeast is recommended.

⇢ STORAGE AND PACKAGING

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

500 g net packets in 5 kg boxes.

Reference: FERMOL_AMYL_TDS_EN_0190525_South_Africa

AEB AFRICA (PTY) LTD • 18 Track Cres, Montague Gardens, 7441, Cape Town (ZA) • Tel: +27 (0)21 551 2700
info@aeb.co.za • www.aeb-group.com