FERMOPLUS® Albariño

Yeast nutrient with high amino acid content, ideal for producing wines with strong aromatic expression

ALLERGEN FREE GMO FREE

⇢ TECHNICAL DESCRIPTION

AEB's research group,highly aware of the central and preeminent role of nitrogen nutrition, has confirmed the correlation between amino acid composition in nutrients and the wine's aromatic profile. Among the varieties available on the market, the Albariño grape was chosen, as it is universally recognized and highly appreciated by consumers for its distinctive and unique bouquet, characterized by citrusy, savory and fruity notes.

Based on these considerations, AEB developed a new nutrient in the varietal Fermoplus line. Fermoplus Albariño enhances the fruity and savory characteristics of white grape varieties, increasing their aromatic potential.

This activator, based on yeast hulls and autolysates, is particularly rich in specific amino acids crucial for defining wines with a "fresh fruit" aromatic profile. Its use in musts allows for a more distinct perception of these typical aromas in varieties that naturally have the precursors, while its addition in different varieties favours the production of scents related to these notes.

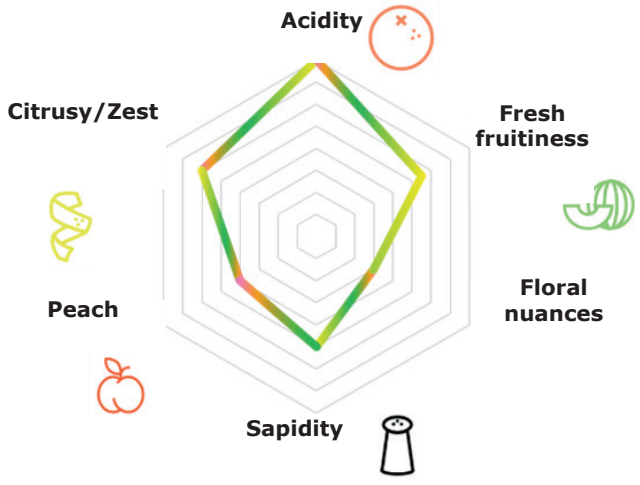
This confirms the role of the Ehrlich pathway in expressing typical aromatic traits through specific amino acid content.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls, yeast autolysates and ascorbic acid.

⇢ DOSAGE

Recommended dosage: 20 to 60 g/hL.
Fermoplus Albariño provides 6 ppm* of YAN at a 10 g/hL dosage.



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Reference: FERMOPLUS_ALBARINO_TDS_EN_0190525_Australia

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⇢ INSTRUCTIONS FOR USE

Dissolve the dose in must and add uniformly. Where necessary, the dose can be supplemented with any other nutrient from the AEB range.

⇢ STORAGE AND PACKAGING

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

0.5 kg net packets in boxes of 10 kg.
5 kg net bags.

**Amount obtained by spectrophotometric-enzymatic analysis.*
Spectrophotometric methods are used, that separately identify the values forming YAN: 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%».

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