



FERMOL Charmat

Yeasts for sparkling wines



→ TECHNICAL DESCRIPTION

Fermol Charmat is controlled by the microbiology laboratory from the University of Reims, Champagne-Ardenne. This yeast is a rapid fermenter and resistant to high ethanol and CO₂. Ideal for sparkling wines. It is also recommended to restart stuck fermentations.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Bayanus yeast.

→ DOSAGE

From 10 to 30 g/hL.

→ INSTRUCTIONS FOR USE

Rehydrate in 10 parts lukewarm water, to which sugar has been added, max. 38°C for at least 20-30 minutes. We suggest the addition of Fermoplus Energy to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy increases the number of live cells by about 30% 6 hours after the reactivation.

→ STORAGE AND PACKAGING

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

500 grams packets.

