



# FERMOPLUS® Tropical

Yeast nutrient with a high content of natural amino acids, ideal for obtaining wines with high aromatic expression.



## → TECHNICAL DESCRIPTION

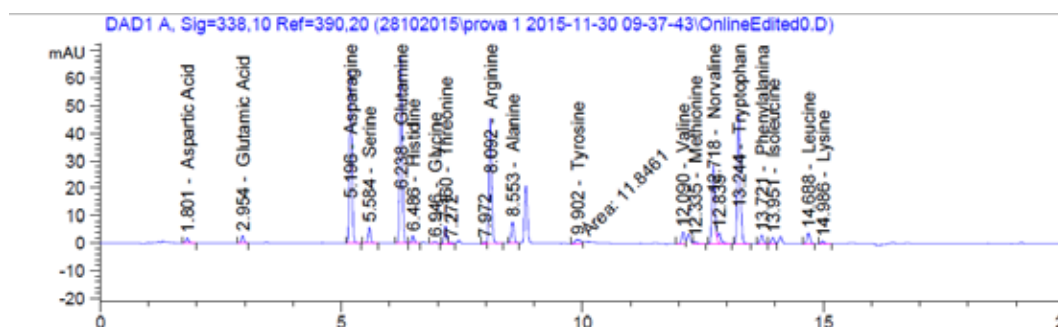
The availability of specific amino acids, allows the yeast to carry out a regular fermentation and in particular to enhance the typical varietal characteristics of the vine.

In particular, in musts deriving from aromatic grapes, it is essential to dispose of compounds such as leucine, phenylalanine, isoleucine and valine.

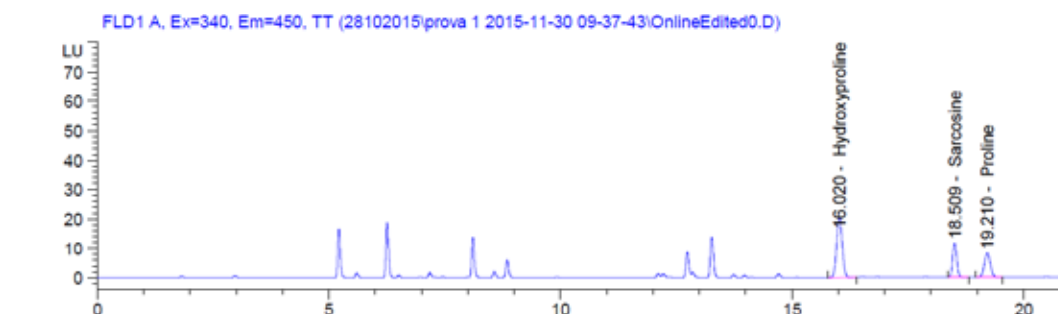
The metabolic functions of the yeasts are also strongly influenced by glutamine, a glutamic acid amide, the fundamental conveyor of ammonium ions through the cell membrane, which is indispensable for the multiplication and nutrition of the cell.

There are also some other very important amino acids, such as arginine, which play a dual role, both enhancing the typicality and providing a significant and quickly assimilable source of nitrogen.

The following chromatograms have been obtained by studying some varieties of Portuguese aromatic vines.



Chromatogram obtained with HPLC analytical technique coupled with DAD detectors and fluorimeter of a must Antão Vaz.

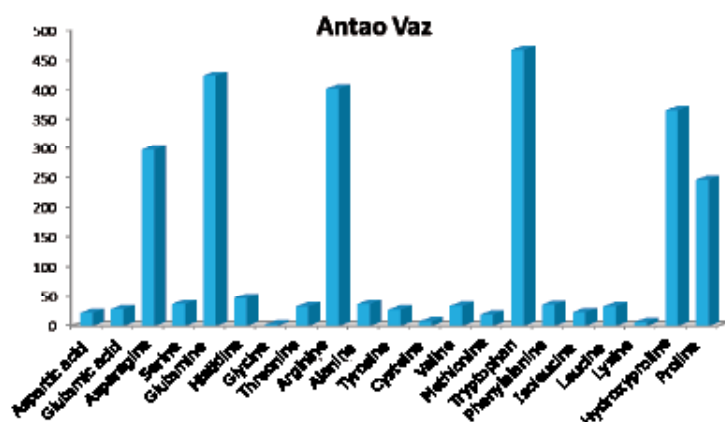


Chromatogram obtained with HPLC analytical technique coupled with DAD detectors and fluorimeter of a must Antão Vaz.





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Transposition of the previous chromatogram into histogram: the values are expressed in mg/L. In the graph there are also the standard amino acids.

Based on these considerations, AEB has developed the second nutrient of the Fermoplus Varietal range. It is an activator rich in yeast cell wall preparations, particularly rich in specific amino acids that are essential for the characterization of wines with an aromatic "tropical" profile.

**Fermoplus Tropical** is indicated for white grapes to highlight the aromatic profile. The utilization of this nutrient in the must allows to perceive more clearly these smells, typical of varieties that naturally possess precursors, while its addition into different varieties facilitates the production of hints related to these notes. This confirms that, through the Ehrlich mechanism, some aromatic notes are the expression of the amino acid heritage.

Title: Leucine Degradation 1.9  
Organism: *Saccharomyces cerevisiae*



## → COMPOSITION AND TECHNICAL CHARACTERISTICS

yeast hulls, autolysates of yeast, ascorbic acid 2%.

**Fermoplus Tropical** is in accordance with Codex Œnologique International.





## FERMOPLUS® Tropical

### → DOSAGE

It is used at the dose of 20-50 g/hL.

Authorized limit dosage: 130 g/hL (EC Regulation N. 606/2009).

### → INSTRUCTIONS FOR USE

Dissolve in must and add directly into the medium or into the tank. Add to the must after the start of the tumultuous fermentation, not later than 72 hours from the start.

### → STORAGE AND PACKAGING

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

5 kg net bags.

