

VARIETAL FERMOPLUS[®]

**THERE ARE COUNTLESS NUANCES IN WINE,
FIND YOURS AMONG THE AEB NUTRIENTS**

PROSECCO



FLORAL



CH FRUIT



TROPICAL



SPICY FRUIT



SAUVIGNON



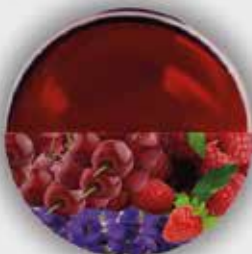
AROMATIC HERBS



MENTOL



RED BERRY



ROSÈ



COCOA



AEB'S STUDY ON VARIETAL NUTRIENTS

The objective of the study on varietal nutrients originates from the analysis of the aroma of specific grape varieties that, in a clear and evident way, are characterised by an **easily identifiable bouquet** such as tropical, spicy, fruity. **AEB**, having identified the grape variety in which this aroma is clear and well marked, proceeds to **define the amino acid profile** of the grape variety itself from fruit coming from various areas.

Having analyzed the quantities and types of amino acids processed by the yeast to produce a specific **aromatic profile**, confirmed by a GC (gas chromatography), the nutrient composition is developed in a way where the ratio between the amino acids is such as to favor the **production of the bouquet** object of the research.

The purpose of **varietal nutrients** is to **promote the development of specific bouquets** both in wines in which winemakers want to make that aromatic profile more perceptible, and in wines in which the development of these notes needs a lift.



The main use of these nutrients is to **increase the aromatic profile of wines**, which is why - to maximise the result by the yeast - it is essential to **minimise their consumption** for the creation of biomass.

The initial use of other nutrients is therefore recommended, whether they are based on amino acids from the **FERMOPLUS line** or mineral from the **Enovit line**, but also inorganic in order to restore the correct initial nitrogen supply. Therefore, the use of varietal nutrients must take place between the **second and fifth day of alcoholic fermentation** depending on the progress of the fermentation itself, which can be influenced by several factors.

THE SELECTION OF SPECIFIC AMINO ACIDS TO ENHANCE THE CHARACTERISTICS OF THE GRAPE VARIETY

The availability of **specific amino acids** allows the yeasts to conduct a **regular fermentation** and above all, **to enhance the varietal characteristics typical of the grape variety**.

In particular, in musts coming from aromatic grapes it is essential to be able to count on compounds such as: **isoleucine** (precursor of alcohols and amyl acetates), **leucine** (originates alcohols and isoamyl esters responsible for banana notes), **valine** (originates isobutyl acetates that give floral and white fruit hints).

As for wines from grapes particularly rich in aromatic precursors, the presence in fermentation of **arginine** plays a role in **boosting tipicity** and helping a complex aromatic profile.

Based on these considerations, **AEB** has developed a **LINE OF SPECIFIC FERMOPLUS**, rich in amino acids that are fundamental for the characterisation of aromatic grape varieties.



FERMOPLUS DOES NOT COME FROM GMOS
(GENETICALLY MODIFIED ORGANISMS) AND
DOES NOT CONTAIN ALLERGENS



**HOW TO ENHANCE THE BOUQUET OF
WINES WITH AEB VARIETAL NUTRIENTS**



**WATCH
OUR
VIDEO**



FERMOPLUS® Prosecco

It is ideal for the fermentation of Charmat method sparkling wines. The use of FERMOPLUS Prosecco guarantees the production of floral and fruity aromas that make the finished product rich in ideal notes for refermentation. These notes are perfectly integrated with the acid profile of the wine, highlighting themselves in a marked and balanced way at the aftertaste.

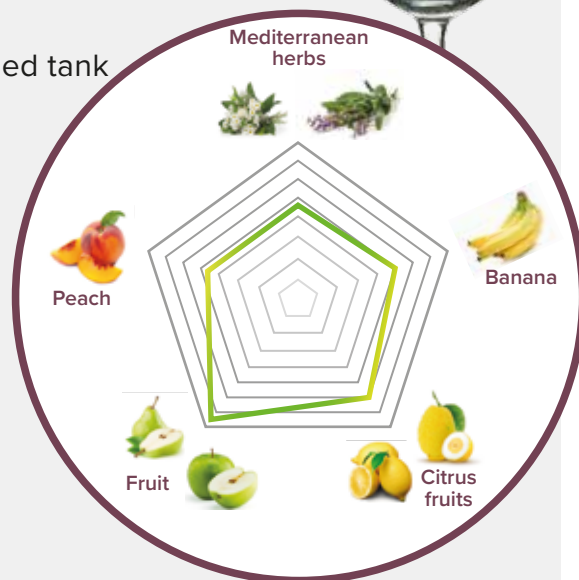
FERMOPLUS Prosecco is the ideal nutrient in pressurized tank pris de mousse, where one wants a delicate bouquet. The greatest aromatic hints that are noticed with FERMOPLUS Prosecco range from summer fruit to the flowers of aromatic herbs, up to highlighting citric nuances such as lemon and tangerine.

PACKAGING:

Packages of 1 Kg net in boxes of 15 kg; bags of 5 Kg net.

DOSES OF USE:

20-80 g/hL



FERMOPLUS® Tropical

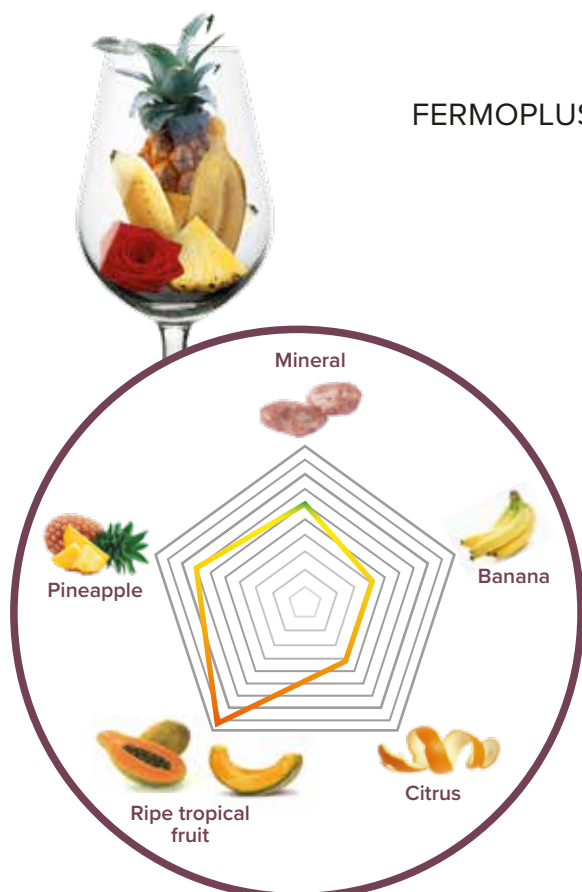
FERMOPLUS Tropical shares the tropical notes with the Portuguese grape variety Antão Vaz. It is a nutrient where the notes of passion fruit and pineapple marry light aromas of rose and citrus rinds.

PACKAGING:

Packages of 1 kg net in boxes of 15 Kg; bags of 5 Kg net.

DOSES OF USE:

20-50 g/hL



FERMOPLUS® CH Fruit

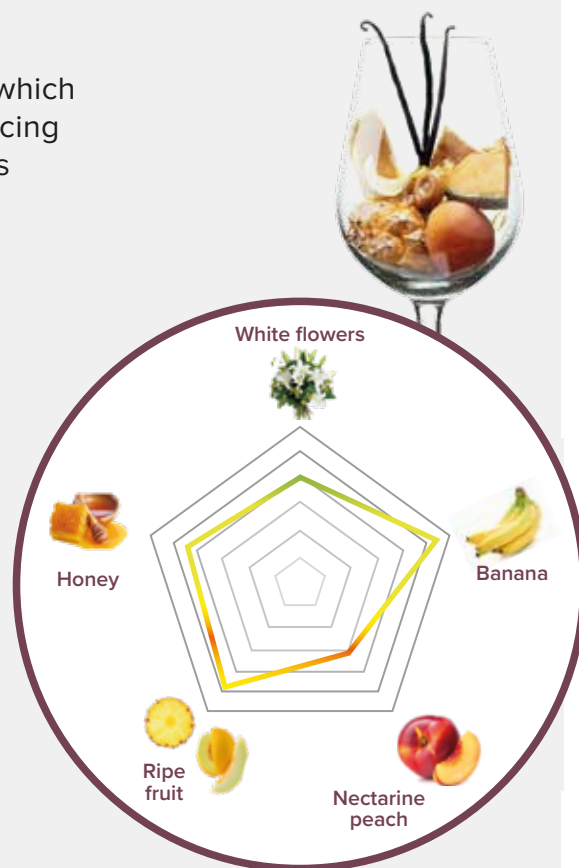
FERMOPLUS CH Fruit it is suitable for white grapes in which we want to accentuate the aromatic heritage by enhancing the sensations of cinnamon, banana, ripe fruit and hints of white flowers, a typical bouquet of Chardonnay.

PACKAGING:

Packages of 500 g net in boxes of 10 Kg;
bags of 5 Kg and 20 Kg net.

DOSES OF USE:

20-40 g/hL



FERMOPLUS® Floral

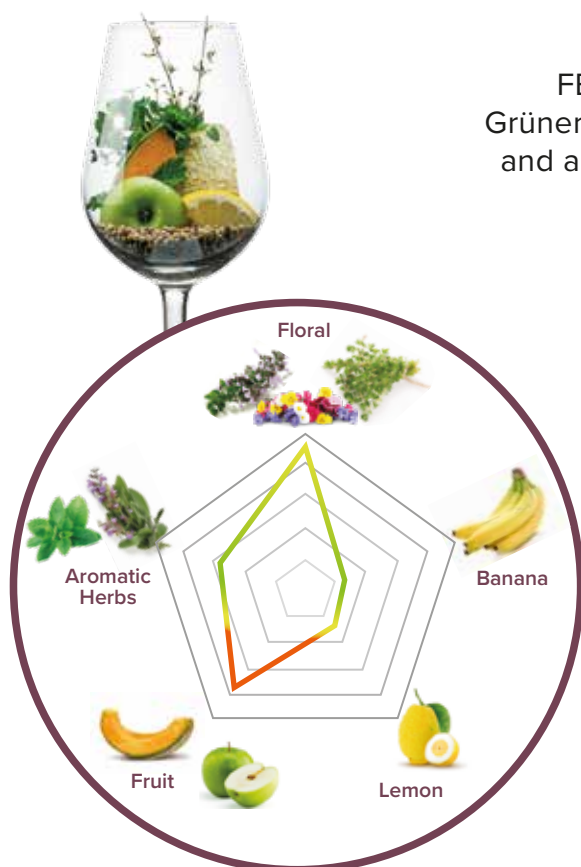
FERMOPLUS Floral shares with the Austrian grape variety Grüner Veltliner (also known as Green Muscat), the floral, fruity and aromatic herb notes, enhancing the white grape varieties and boosting their aromatic, floral freshness.

PACKAGING:

Packages of 1 Kg net in boxes of 15 Kg;
bags of 5 Kg net.

DOSES OF USE:

20-40 g/hL



FERMOPLUS® Spicy Fruit

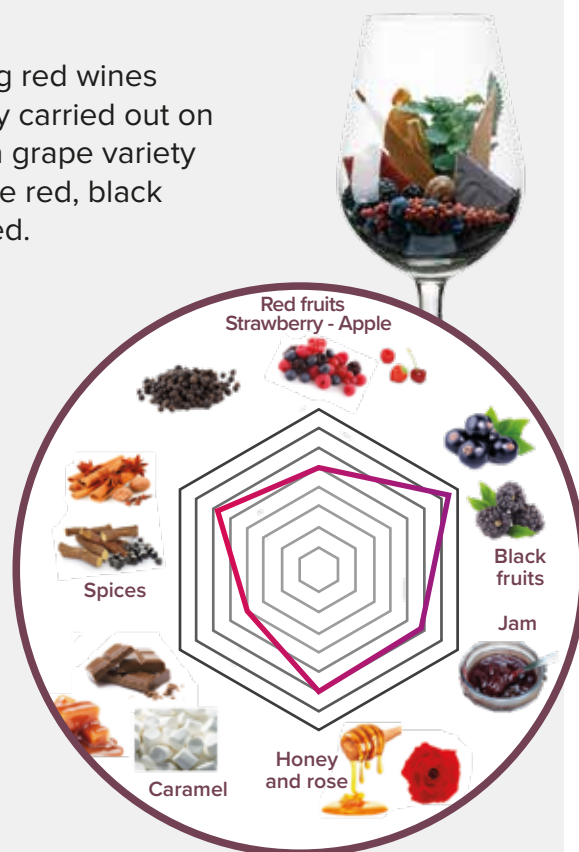
FERMOPLUS Spicy Fruit is an ideal nutrient for obtaining red wines with great aromatic expression. The contemporary study carried out on the Syrah grape variety and the Piedmontese Pelaverga grape variety aims at reproducing the fruity and spicy notes, where the red, black fruits and their jam are well present in the wines obtained.

PACKAGING:

Packages of 1 Kg net in boxes of 15 Kg;
bags of 5 Kg net.

DOSES OF USE:

20-60 g/hL



FERMOPLUS® Sauvignon

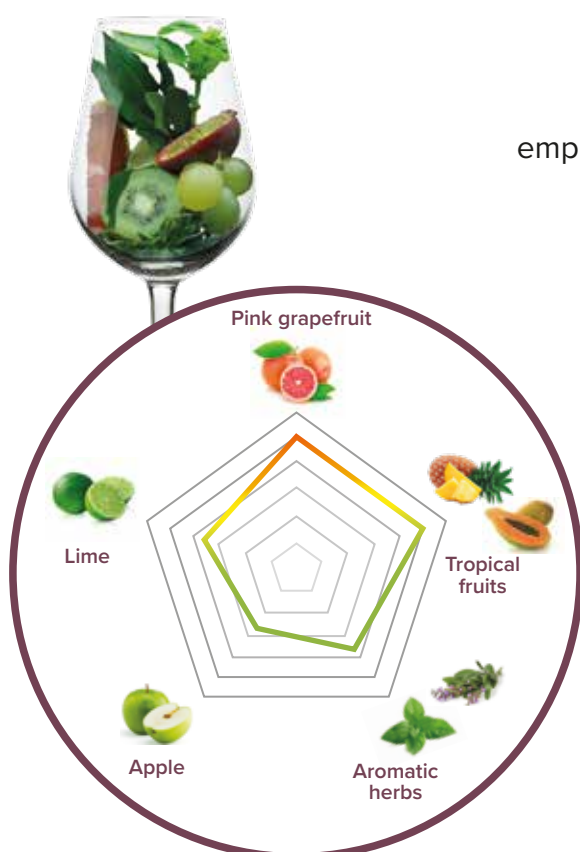
FERMOPLUS Sauvignon is indicated for white grapes where one seeks to accentuate the aromatic heritage, emphasising the thiolic notes of tropical fruits and grapefruit.

PACKAGING:

Packages of 500 g net in boxes of 10 Kg;
bags of 5 Kg and 20 Kg net.

DOSES OF USE:

15-50 g/hL



FERMOPLUS® Aromatic Herbs

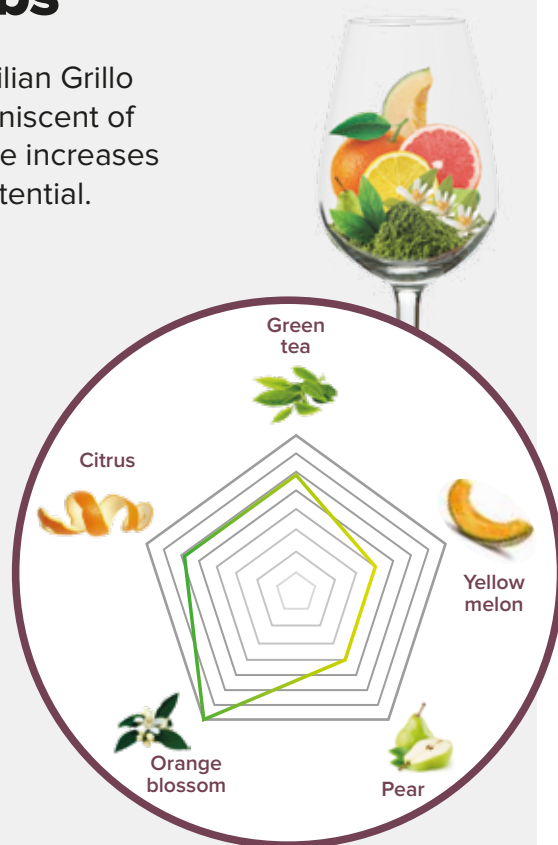
FERMOPLUS Aromatic Herbs has in common with the Sicilian Grillo grape variety the precursors of fruity and floral notes reminiscent of orange blossom, citrus fruits and tea and nettle leaf. Its use increases these aromas in white wines, enhancing their aromatic potential.

PACKAGING:

Packages of 0.5 kg net in boxes of 10 kg;
bags of 5 kg net.

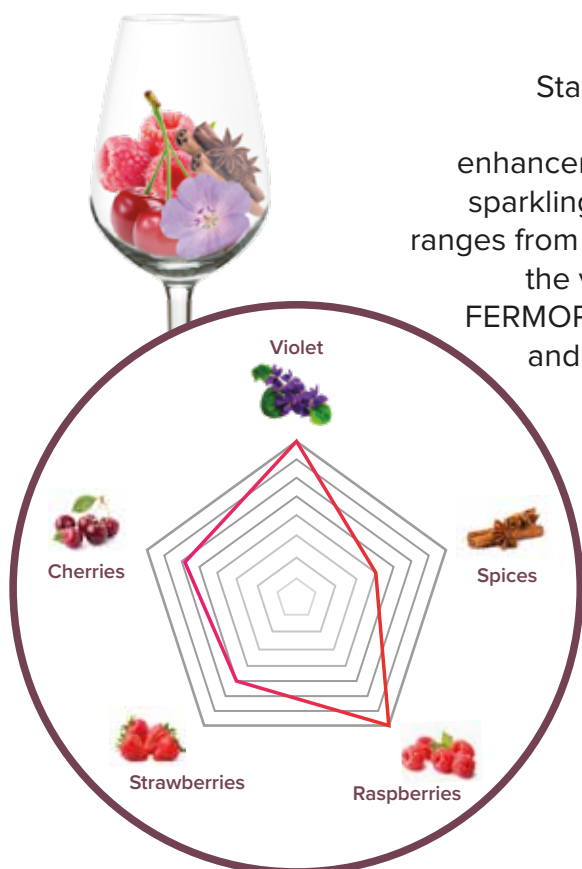
DOSES OF USE:

20-60 g/hL



FERMOPLUS® Red Berry

Starting from the varieties of Lambrusco (Salamino, Sorbara, Grasparossa), FERMOPUS Red Berry contributes to the enhancement of fruity and floral notes, boosting them both in the sparkling red wines and in the rosè wines. The resulting bouquet ranges from cherry to raspberry, with notes reminiscent of violet and nectarine. Starting from the varieties of Lambrusco (Salamino, Sorbara, Grasparossa), FERMOPUS Red Berry contributes to the exaltation of the fruity and floral notes, incrementing them both in the sparkling red wines and in the rosè wines. The bouquet that is the result ranges from cherry to raspberry, with notes reminiscent of violet and nectarine.



PACKAGING:

Packages of 0.5 Kg net in boxes of 10 Kg;
bags of 5 Kg net.

DOSES OF USE:

20-60 g/hL

FERMOPLUS® Mentol

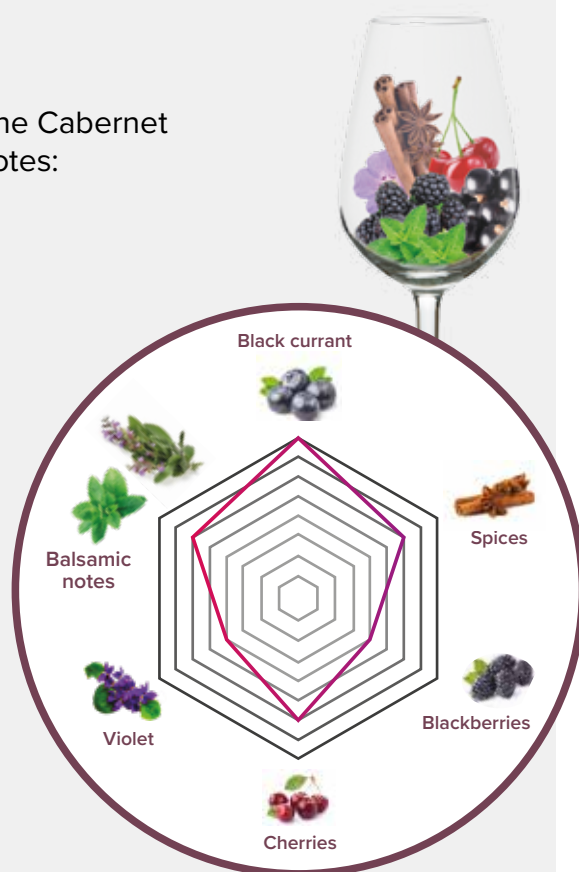
FERMOPLUS Mentol shares with the Chilean variety of the Cabernet Sauvignon grape variety the fruity, spicy and balsamic notes: its use enhances these aromatics in red wines, boosting the balsamic profile.

PACKAGING:

Packages of 0.5 Kg net in boxes of 10 Kg; bags of 5 Kg net.

DOSES OF USE:

20-60 g/hL



FERMOPLUS® Rosé

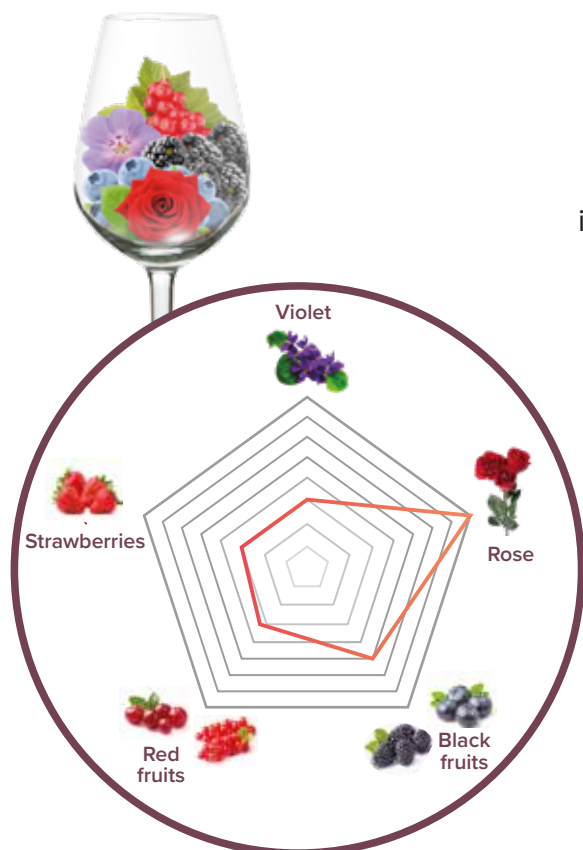
FERMOPLUS Rosé shares with the Italian grape variety Barbera del Sannio the fruity and floral notes, enhancing them both in young wines and in rosé wines. Its bouquet is reminiscent of ripe red fruit, wild berries, rose and violet.

PACKAGING:

Packages of 0.5 Kg net in boxes of 10 Kg; bags of 5 Kg net.

DOSES OF USE:

20-50 g/hL



FERMOPLUS® Cocoa

FERMOPLUS Cocoa shares the fruity and spicy notes with the Negramaro grape variety, enhancing the red grape varieties and increasing their aromatic potential.

Exalts the aromas of plum, cherry, violet, tobacco and carob.

PACKAGING:

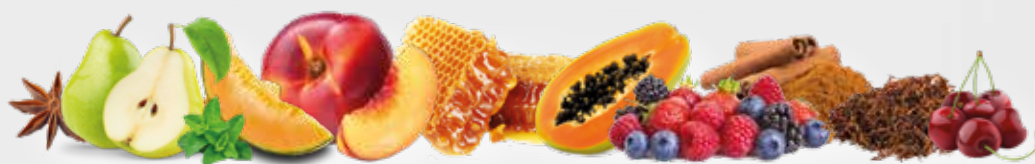
Packages of 0.5 Kg net in boxes of 10 Kg;
bags of 5 Kg net.

DOSES OF USE:

20-60 g/hL



DISCOVER THE FULL RANGE
OF AEB VARIETAL NUTRIENTS



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