



FERMOL Mediterranée

Yeast for structured red wines suitable for aging



→ TECHNICAL DESCRIPTION

The yeast offered by the AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range is characterised by its ability to generate aromatic precursors, to produce fermentation esters and acetates in variable quantities and proportions, to synthesize glycerine, acids and mannoproteins. All the selected yeast strains are technologically highly characterised and produce extremely limited quantities of compounds which could interfere with wine quality.

Fermol Mediterranée produces warm, full bodied wines, suitable for aging, but already very pleasant at the end of fermentation. **Fermol Mediterranée** is distinguished by its capacity to produce a high quantity of polysaccharides and mannoproteins, which, besides harmonising wine taste, rapidly induce stability in colour and tannic structure.

From an aromatic point of view, it highlights varietal complexity and amplifies the sweet nuances reminiscent of jams of ripe figs and small red berries, such as red currant and cherry.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeasts *Saccharomyces cerevisiae*. It contains sorbitan monostearate (E491).

→ 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.

→ ADDITIONAL INFORMATION

Saccharomyces cerevisiae x cerevisiae.

→ STORAGE AND PACKAGING

Store at temperatures below 20°C.

500 g net packs in cartons containing 10 kg.
10 kg net cartons.

