



FERMOL® Red Bouquet

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Yeast for aromatic and varietal young red and rosé wines, ideal in all
vinification in which very pronounced and intense aromatic notes are sought
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→ TECHNICAL DESCRIPTION

Fermol Red Bouquet is a yeast strain, selected by the French Institute of Wine and Vine (IFV Nantes) following a targeted study. The use of this strain is ideal in all vinification in which well-defined aromatic notes are sought, with marked profiles on the nose and palate, wines that meet the needs of a market focused on well-defined bouquets. The varieties in which it is most widely favoured are those where the aim is to enhance fruity, thiol notes and aromatic sensations whilst maintaining freshness. It is widely used in the production of modern rosé wines where a highly distinctive and intense bouquet is sought.

The ideal temperature for fermentation to fully express its distinctive features is between 15-18°C for producing rosé and 24-27°C for young reds; the production of esters and acetates is increased with the correct amino acid nutrition. In certain varieties, the aromatic profile of this yeast is linked to the presence of specific precursors, such as cysteine and glutathione which enhance the aromas produced by this strain.

Fermol Red Bouquet possesses the IRC7 gene which encodes β -lyase, responsible for the release of varietal thiols. It has a low demalication power (<8%) and thus, makes it possible to preserve the natural freshness of the original grape. It is, therefore, suited to the fermentation of musts from hot areas or where acidity is an important discriminating factor. The nutritional requirements of these strains are average. The bouquet that develops with **Fermol Red Bouquet** is reminiscent of delicate floral notes, small red fruit such as Amarena cherries, blackberries and fruit such as plums.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells $>10^{10}$ UFC/g).
It contains sorbitan monostearate (E491).

POF: negative

Phenotype: Killer

Demalication power: low

Copper resistance: medium resistance up to 20 ppm of Cu^{2+}

Nutritional requirements: average

Thiol release: high, genotype IRC7^{LT}/IRC7

Alcohol tolerance: <15.5%

Production of hydrogen sulphide: low producer

Production of acetic acid: low producer

Production of glycerol*: high producer

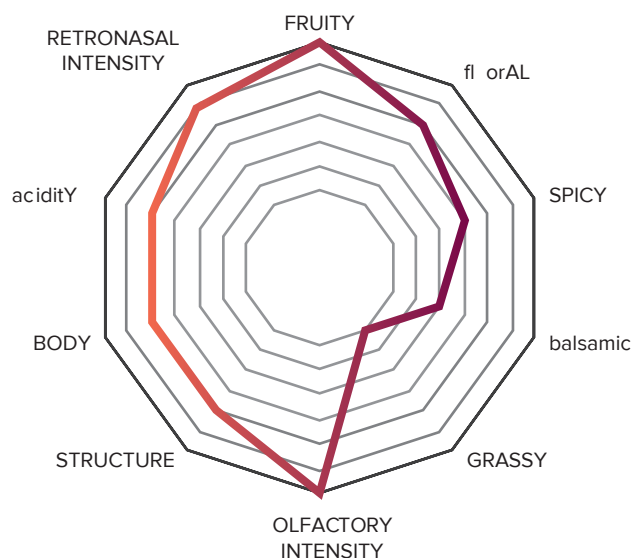
*strictly linked to the fermentation temperature and sugar quantity

Referenza: FERMOL_Red_Fruit_TDS_EN_0040621_OENO_Italy





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→ DOSAGE

10-30 g/hL.

→ INSTRUCTIONS FOR USE

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

→ STORAGE AND PACKAGING

Store in the original sealed pack, away from light, in a dry, odour-free place. Store preferably at a temperature of <20°C. Do not freeze. Use preferably by the best-before date on the pack. Handle with care after opening, away from contamination.

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

