FERMOL® Chardonnay

Yeast for white and aromatic varietal wines

ALLERGEN FREE   **GMO FREE**

⇢ TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized 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 characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality.

Fermol® Chardonnay highlights the nuances of ripe and exotic fruit and, thanhs to its high production of mannoproteins, produces wines with a full and harmonious taste. Being especially cryophilic, it is particularly suitable for the production of prized white wines, whether obtained by cold macerated or refined in barriques. The aromatic intensity, already high during fermentation, increases substantially during the refining and maturation stage.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast. It contains sorbitan monostearate (E491).

⇢ DOSAGE

10-30 g/100 kg of crushed grapes or per hL of must.

⇢ INSTRUCTIONS FOR USE

Rehydrate in 10 parts of water to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested the addition of Fermoplus Energy Glu 3.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy Glu 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

⇢ ADDITIONAL INFORMATION

Selected active dry yeast (ADY) *Saccharomyces cerevisiae ph.v. cerevisiae*. Deposited at the Collection de Levures d'Intérêt Biotechnologique (CLIB) INRA of Paris Grignon, France under the reference of PB2585.

⇢ STORAGE AND PACKAGING

It is suggested to store at a temperature below 20°C.

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