



FERMOL[®] Cryophile

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Yeast for young red, nouveau type and rosé wines



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→ 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.

The technical innovation of cold pre-maceration brings about a cooling down of red grapes of up to 5°C. **Fermol Cryophile** was selected under such conditions; this strain can produce high quantities of glycerine and highlight the varietal aromas of cold macerated red wines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeasts *Saccharomyces cerevisiae*. It contains sorbitan monostereate (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 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 3.0 increases the number of live cells by about 30% 6 hours after the reactivation.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 5 or 10 kg.

Reference: FERMOL_CRYOPHILE_TDS_1050819_OENO_Italy

