



# FERMOL<sup>®</sup> Clarifiant

Yeast for structured red wines suitable for aging



## → 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 Clarifiant** is a strain possesses a strong pectolytic action, which promotes the release into the wine of the varietal aromas, anthocyanins and shin tannins. Wines obtained during industrial tests had higher colour intensity, up to 17% more, and 14% more anthocyanins when compared to the untreated samples. **Fermol Clarifiant** produces full bodied red wines, rich in volume and with an imposing structure. This varietal strain enables the extraction of typical cultivar aromas and highlights the great aromatic complexity of prized wines.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast *Saccharomyces cerevisiae* (number of viable cells > 10<sup>10</sup> UFC/g). 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. It is suggested the addition of Fermoplus Energy GLU 2.0 to the reactivation water at the ratio of 1:4 of the yeast. The effected trials show that the addition of Fermoplus Energy GLU 2.0 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 10 kg.

