



FERMOPLUS® Ecorcell 2.0

Detoxifying nutrient based on yeast cell walls for vinification



→ TECHNICAL DESCRIPTION

Fermoplus Ecorcell 2.0 is an agent made exclusively of yeast cell walls, pre-treated with a pool of enzymes to favour the lysis; subsequently the cell walls are washed in an alkaline alcohol solution, increasing porosity and thus the adsorbent power.

It is particularly suitable for the fermentation of wines with a high alcohol content or in the absence of a strict temperature control.

Ideal for solving stuck fermentations or accelerating low fermentations.

Fermoplus Ecorcell 2.0 adsorbs the toxic compounds released by yeasts during fermentations, such as short and medium chain fatty acids, which, under stress conditions, such as high alcohol content and high temperatures, may stop the alcoholic fermentation with important sugar residues.

The utilization of yeast cell walls also increases fermentation speed, helping to finish it quickly.

Fermoplus Ecorcell 2.0 also adsorbs residual synthesis pesticides that may be present in the grapes, preserving the integrity of the final product.

It is ideal to be added in red fermentations, considering the scarce affinity of cell walls towards anthocyanins.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls.

→ DOSAGE

It is suggested a dosage of 40 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose into water and add to the mass evenly.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

5 kg net bags.

