



FERMOPLUS® PyrOff

Nutrient for the reduction of methoxypyrazine levels



→ TECHNICAL DESCRIPTION

Methoxypyrazines (MP) are aromatic compounds with a very low perception threshold that confer unpleasant scents such as “herbaceous notes” and “green pepper”. They are often present in phenolically unripe grapes and more evident in varieties such as Cabernet Franc, Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay, Riesling. These compounds derive from both berries and stalks of the grape bunch. **Fermoplus PyrOff** is a nutrient based on autolysate and yeast hulls with a very high adsorbing activity.

The operation of this nutrient is based on the synergistic action of lysate and yeast hulls. The lysate facilitates the fermentative vigour of the yeast, which is in turn responsible for the reduction of these compounds.

The yeast hulls are essential to adsorb methoxypyrazine. **Fermoplus PyrOff**, besides playing a role towards these odorous compounds, provides the correct nutritional contribution to the yeast. The specific amino acid formulation contributes to the development of pleasant fermentation aromas, derived from the yeast and attributable to the family of aromatic ester compounds.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates.

→ DOSAGE

A dosage of 10 to 70 g/hL is suggested. The choice of the right dosage is directly proportional to the level of methoxypyrazine to be treated; the ideal dosage range is 30 to 50 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve the dose in water and add to the mass uniformly. If necessary, the dose can be supplemented with any other nutrient from AEB range.

→ STORAGE AND PACKAGING

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

5 kg net bags.

20 kg net bags.

