FERMOL® Rouge Bayanus

Multipurpose yeast for white, red wines and refermentations

⇢ TECHNICAL DESCRIPTION

The yeast offered by the AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range is characterised 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 characterised and produce extremely limited quantities of compounds which could interfere with wine quality.
This strain was chosen because of its excellent performance during alcoholic fermentation: **Fermol Rouge Bayanus** guarantees, even at threshold conditions, the complete depletion of sugars. Consequently, it is ideal also for red grapes fermentations where the temperature must be kept below 18°C.
A comparison between fermentation lees, also shows that **Fermol Rouge Bayanus** absorbs less colour when compared to other *Saccharomyces cerevisiae* ph.r. *bayanus*. When fermenting with **Fermol Rouge Bayanus** it is possible to obtain fine and elegant wines, which fully reflect varietal characteristics by highlighting the red fruit connotations. When used at low temperature, the aromatic overtones typical of small red fruits are considerably increased.

⇢ COMPOSITION AND TECHNICAL CHARACTERISTICS

Saccharomyces cerevisiae yeast (number of viable cells $>10^{10}$ 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. We suggest 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

Saccharomyces cerevisiae ph. v. *bayanus.*

⇢ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 10 kg.

Reference: FERMOL_Rouge_Bayanus_TDS_EN_0170720_OENO_Australia

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