FERMOPLUS ® Sauvignon

Yeast nutrient with a high content of natural amino acids, ideal for obtaining wines with high aromatic expression

酵母营养素，富含天然氨基酸，赋予葡萄酒浓郁芳香特质

ALLERGEN FREE

GMO FREE

⇢ TECHNICAL DESCRIPTION
技术说明

The availability of specific amino acids enables the yeasts to carry out a regular fermentation and, above all, to enhance the varietal characteristics typical of the vine.

酵母中含有特定的氨基酸，能够促进规律发酵，从而增强不同葡萄所独有的品种特征。

In particular, in musts deriving from aromatic grapes, it is indispensable to count on compounds such as: cysteine (precursor of thiol compounds), isoleucine (alcohol and amyl acetate precursor), leucine (originating alcohols and isoamyl esters bringing banana notes), valine (originating isobutyl acetate giving floral and white fruit notes).

特别是芳香葡萄的葡萄汁，发酵时需依赖半胱氨酸（硫醇化合物前体）、异亮氨酸（酒精和乙酸戊酯前体）、亮氨酸（产生酒精和带有香蕉气味的异戊酯）、缬氨酸（产生带有花香和白色果香的乙酸异丁酯）等必不可少的化合物。

The yeast metabolic functions are also strongly influenced by glutamine: this is a fundamental conveyor of ammonium ions through the cell membrane, resulting indispensable for the cell multiplication and nutrition. As for wines deriving from grapes particularly rich in aromatic precursors, arginine and proline play the role of enhancing typicality and contribute to the formation of a suitable aromatic profile.

酵母的代谢功能也会受到谷氨酰胺的强烈影响：谷氨酰胺是铵离子通过细胞膜的主要输送器，对细胞的增殖和营养必不可少。对于由富含芳香物质前体的葡萄所酿制葡萄酒，精氨酸和脯氨酸能够起到增强典型特质的作用，有助于形成适宜的的芳香特征。

Based on these considerations, AEB developed a new nutrient rich in yeast hulls and autolysates of yeast, particularly rich in specific amino acids resulting fundamental for the characterization of aromatic grape varieties to enhance thiol notes.

基于以上考虑，AEB研发了一种新型酵母营养素，富含酵母皮和酵母自溶物，特别是富含特定氨基酸，为增强芳香葡萄品种的硫醇风味特质提供了基础。

Fermoplus Sauvignon is suitable for white grapes to highlight the aromatic heritage. The use of this nutrient in must from grapes such as Sauvignon, Sauvignon Blanc, Chenin, Viognier, Vermentino, Albana, allows perceiving much more clearly the typical aromas of this variety, whereas the addition of this nutrient in different varieties facilitates the production of hints related to the notes of these grapes. This confirms how, through Ehrlich's mechanism, some aromatic notes are an expression of the amino acid heritage.

Fermoplus Sauvignon适用于白葡萄，能够突出白葡萄的芳香特色。在苏维翁、白苏维翁、白诗南、维欧尼、维蒙蒂诺、阿尔巴纳等品种的葡萄汁中使用本营养素，可以使葡萄品种的典型香气更加显著，这是因为在不同品种的葡萄中添加营养素，能够促进葡萄酒产生与原料品种特质有关的特色。这证实了原有的氨基酸成分如何通过氨基酸代谢呈现出某些芳香特质。

The presence of skin tannin also carries out an antioxidant action on the aromatic precursors and shelf-life of the aromas produced.

原花青素单宁成分能够对芳香类物质前体及其产生的芳香类物质起到抗氧化作用，延长芳香类物质的保质期。

AEB

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FERMOPLUS® Sauvignon

⇥ COMPOSITION AND TECHNICAL CHARACTERISTICS
成分和技术特征

Yeast cell walls, autolysates of yeast, skin tannin, L-Ascorbic acid.
酵母细胞壁、酵母自溶物、原花青素单宁、L-抗坏血酸。

⇥ DOSAGE
用量

It is used at the dose of 15-50 g/hL.
用量为15-50 g/hL。

Fermoplus Sauvignon supplies 7 ppm* of RAN for a dosage of 10 g/hL.
在10 g/hL用量下，**Fermoplus Sauvignon**提供浓度为7 ppm*的RAN。

⇥ INSTRUCTIONS FOR USE
使用说明

Dissolve into the must and add into the rehydration container or tank. Add to the must after the start of tumultuous fermentation, no later than 24 hours after its start.按照1:10的比例，将酵母在加有糖的温水中用葡萄汁溶解并加入复水活化容器或活化罐中。在发酵开始前24小时内将溶液添加进葡萄汁中。

⇥ STORAGE AND PACKAGING
储存方法和包装形式

Store in a cool, dry place away from direct light and heat.
存放于低温干燥处，避免阳光直射和高温。

500 g net packs in cartons containing 10 kg. 5 kg net bags.
500 g/包，每箱500 g*20包。5 kg /袋。

*Amount obtained by spectrophotometric-enzymatic analysis.
Spectrophotometric methods are used, that separately identify the values forming RAN: Ammonium ion and nitrogen from the primary groups of alpha amino acids, organic nitrogen. The analysis of organic nitrogen, N-OPA technique, is not specific for the amino acid Proline, as it is not detectable due to the presence of secondary groups; it is also an amino acid that is not readily assimilated by the yeast. These values may differ from the results obtained using the Total Kjeldahl Nitrogen (TKN) method, which identifies all the nitrogen present. The range of error in measurement and production is +-10%.
*通过分光光度分析-酶法分析获得的量值。
使用分光光度法，分别确定形成RAN的值：来自α-氨基酸主要基团——有机氮的铵离子和氮。用于有机氮分析的初级氨基氮N-OPA技术，对氨基酸脯氨酸没有特殊作用。这是因为由于二级基团的存在，技术无法检测到脯氨酸；而且脯氨酸是一种不易被酵母吸收的氨基酸。测定值可能与使用总凯氏氮TKN法得到的结果不同，这是因为总凯氏氮TKN法测定的是总氮含量。测定值与实际产生值的误差范围为±10%。