



FERMOPLUS® Floral

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



→ TECHNICAL DESCRIPTION

AEB research group, actively aware of the important and central role of nitrogen nutrition, has confirmed the correlation between nutrient amino acid composition and a wines aromatic profile. We chose the Grüner Veltliner grape (also known as Green Muscat), for its popular bouquet. Based on these considerations, AEB has developed a new nutrient in the Fermoplus Varietal range.

Fermoplus Floral enhances the characters of the Austrian grape; floral,fruity and aromatic notes while enhancing aromatic freshness. This activator is rich in yeast hull preparations and particularly endowed with specific amino acids, fundamental for the production of wines with an aromatic "Floral" profile.

Fermoplus Floral is ideal for white grapes where we wish to accentuate this aromatic profile. The use of this nutrient in must allows us to perceive these typical aromas more clearly in the varieties that naturally possess such precursors. Its addition to varieties lacking these precursors produces hints of these typical aromas. This confirms how, through the Ehrlich mechanism, some aromatic notes are an expression of their amino acid heritage.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, yeast autolysates, L-Ascorbic acid.

It contains no GMO and was not subjected to ionizing treatments. **Fermoplus Floral** is in accordance with the rules of Codex Alimentarius International.

→ DOSAGE

20 to 40 g/hL. **Fermoplus Floral** supplies 7 ppm* of RAN for a dosage of 10 g/hL.

→ INSTRUCTIONS FOR USE

Add directly into the medium or dissolve in must and add directly into the tank.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 15 kg.
 5 kg net bags.

*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%

