



FERMOL[®] Cryoaromae

Yeast for white and aromatic varietal wines



→ TECHNICAL DESCRIPTION

The yeasts offered by AEB are the result of rigorous selections made in collaboration with prestigious Research Institutes. The extensive range available is characterized 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 characterized, and produce extremely limited quantities of compounds which could interfere with wine's quality.

Fermol Cryoaromae is a highly cryophilic strain, which highlights the varietal characteristics, especially in wines resulting from cold maceration. **Fermol Cryoaromae** produces a large quantity of secondary compounds: it increases glycerine content (40% more compared to the average traditional yeasts), enhances total wine acidity (25% more succinic acid), produces a large quantity of sought-after aromatic compounds and highlights the nuances of rose due to the β -phenyl-ethanol acetate.

→ 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 of water to which sugar has been added, max. 38°C for at least 20-30 minutes. It is suggested 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

Selected active dry yeast (ADY) *Saccharomyces cerevisiae* ph.v. *uvarum*. Deposited at the Collection de Levures d'Intérêt Biotechnologique (CLIB) INRA of Paris Grignon, France under the reference of PB2007.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 10 kg.
10 kg net cartons.

