

Fermol[®] MEDITERRANÉE

Yeast for red wines suitable for aging



Active Dry Yeast (ADY) *Saccharomyces cerevisiae* ph.r. *cerevisiae*

Deposited at the Collection de Levures d'Intérêt Biotechnologique (CLIB) INRA in Paris Grignon, France

Reference: PB2590

TECHNICAL DESCRIPTION



It is a strain suitable for the obtainment of warm, full-bodied wines, suitable for aging, but already very pleasant at the end of fermentation.

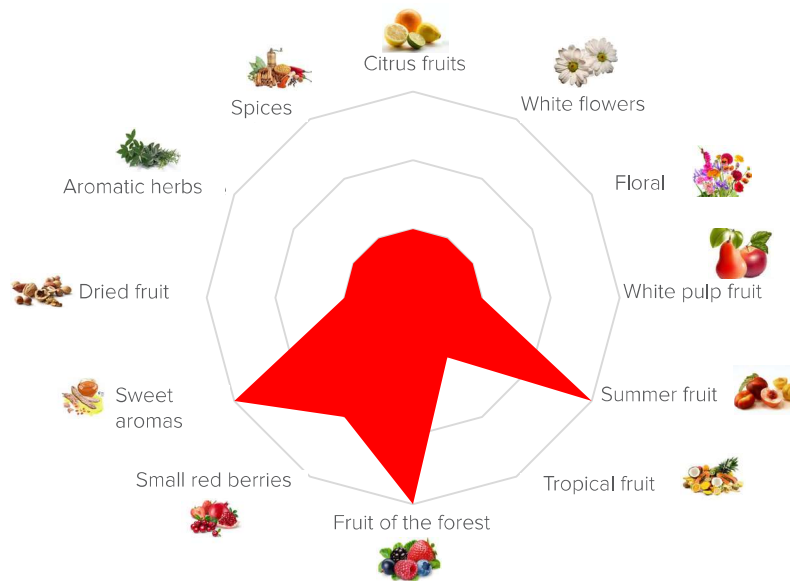
Fermol Méditerranée is distinguished by its capacity to produce a high quantity of polysaccharides and mannoproteins, which, besides harmonising wine taste, rapidly induce stability in colour and tannic structure.

From an aromatic point of view, it highlights the varietal complexity and amplifies the sweet nuances reminiscent of jams of ripe figs and small red berries, such as red currant and cherry.

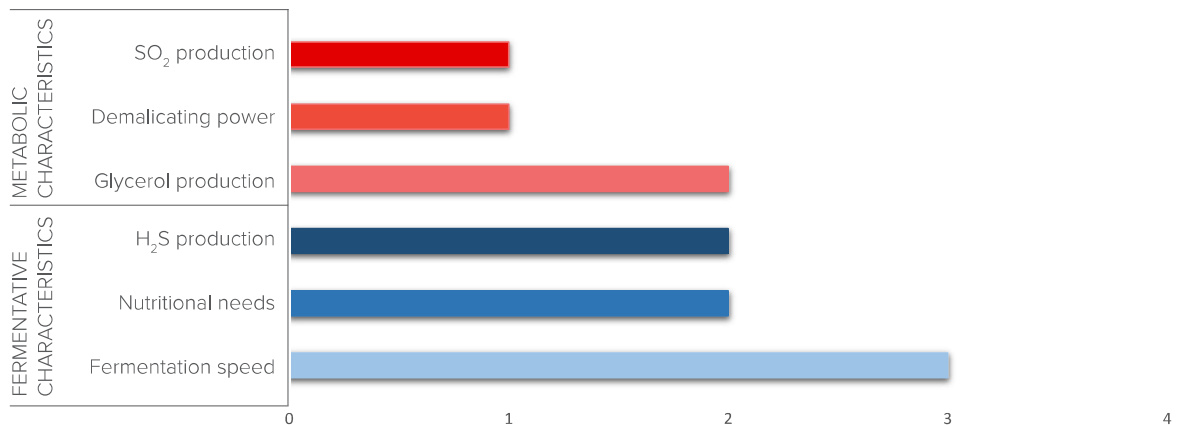
ANALYSIS METHOD

IDEAL ALCOHOLIGENOUS POWER	Fermentation trials in synthetic must and final alcohol title obtained by distillation.
KILLER PHENOTYPE	Assessed the susceptibility to the killer toxin by coinoculum with sensitive and killer strains and subsequent PDA ground testing.
POF FACTOR	Selective growth on agarized soils containing cinnamic acid.
COPPER RESISTANCE	Selective growth on agarized soils containing copper sulphate.
VOLATILE ACIDITY	Title obtained by distillation.
FERMENTATION SPEED	Fermentative trials in synthetic must at different temperatures and sugar concentration.
NUTRITIONAL NEEDS	Consumption of readily assimilable nitrogen (RAN), measured enzymatically.
H₂S PRODUCTION	Growth on Biggy Agar soil.
GLYCEROL PRODUCTION	Enzymatic quantification.
DEMALICATING POWER	Enzymatic quantification.
SO₂ PRODUCTION	SO ₂ content obtained by distillation.

ORGANOLEPTIC DESCRIPTORS



METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



GENETIC CHARACTERISTICS

IDEAL ALCOHOLIGENOUS POWER	14,5 % vol.
KILLER PHENOTYPE	Neutral
POF FACTOR	Negative
COPPER RESISTANCE	Excellent
VOLATILE ACIDITY	Low

AROMATIC OUTLINE

It highlights the varietal complexity and amplifies the sweet nuances reminiscent of jams of ripe figs and small red berries, such as red currant and cherry.