

Fermol[®] PB2033

Yeast for nouveau type and rosé wines



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: PB2033

TECHNICAL DESCRIPTION

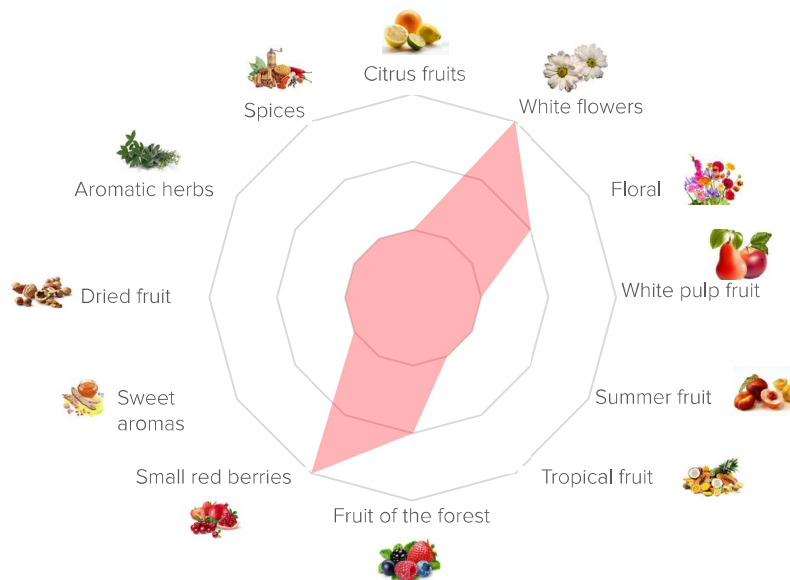
It is a strain suitable for the production of intensely coloured rosé and nouveau-type wines with a complex range of floral and fruity aromas. Fermol PB2033 is able to ferment at a wide temperature range (12-34°C) with a regular kinetic activity, which enables to easily control fermentation temperatures.



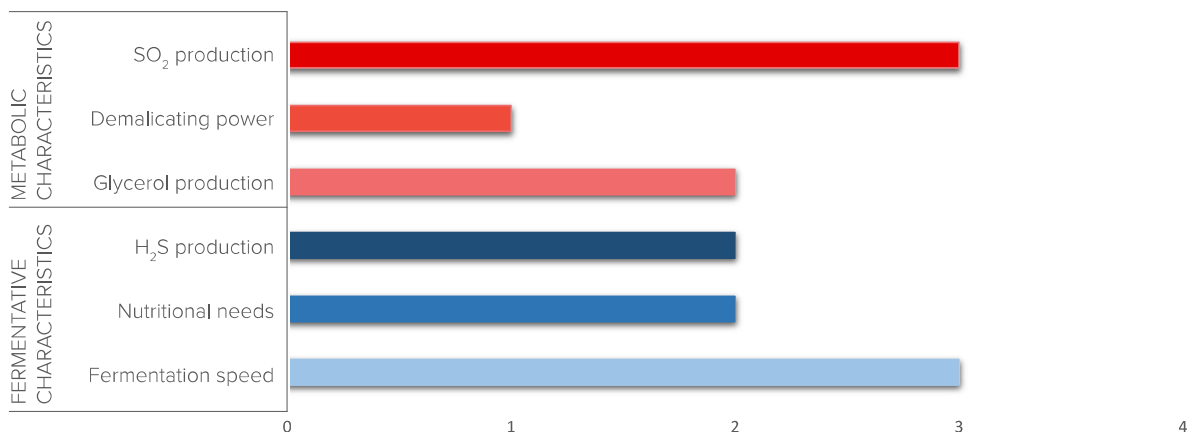
ANALYSIS METHOD

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	Medium
VOLATILE ACIDITY	Medium-low
AROMATIC OUTLINE	It enhances the aromas of red berry fruits and berries.