

Fermol[®] CHARMAT

Yeast for sparkling wines and refermentations



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

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

Reference: PB2051

TECHNICAL DESCRIPTION

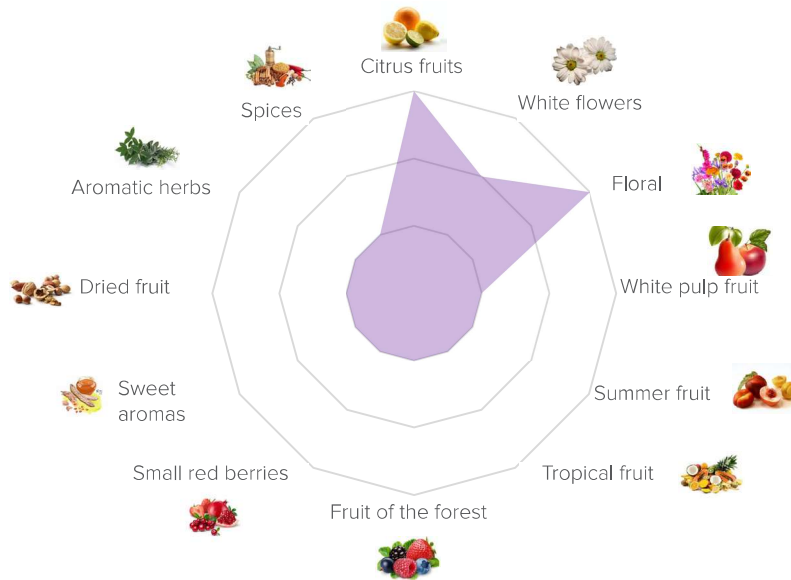


It has excellent fermentation speed and does not hide the varietal aroma. Its low nutritional requirements and considerable cryophilic propensity make Fermol Charmat particularly suitable for the sparkling method in pressure tanks or in the bottle. Excellent results have been obtained even in the correction of stuck fermentations.

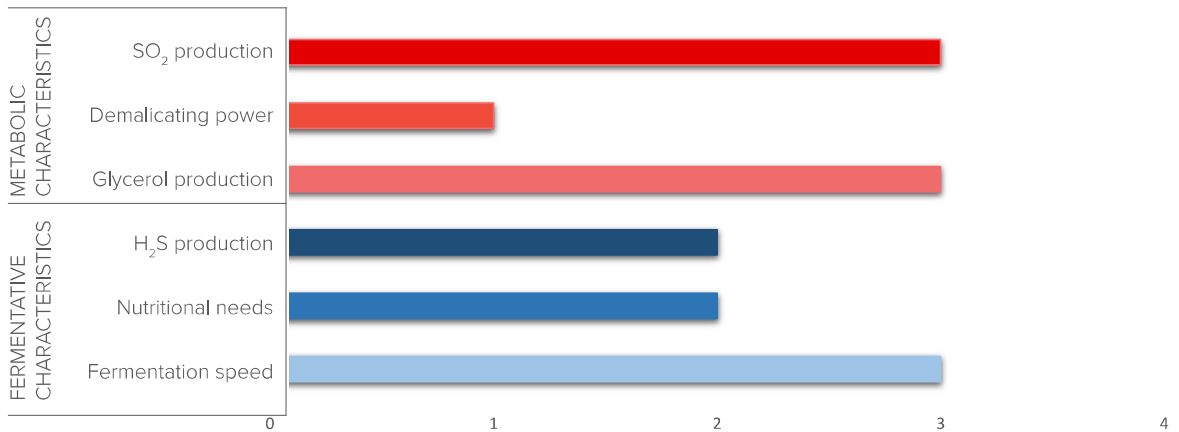
ANALYSIS METHOD

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	15,5 % vol.
KILLER PHENOTYPE	Neutral
POF FACTOR	Negative
COPPER RESISTANCE	Excellent
VOLATILE ACIDITY	Very low
AROMATIC OUTLINE	It gives a sensory profile characterized by notes of white fruits and citrus notes.