

# Fermol<sup>®</sup> PMD53

Yeast for white and aromatic varietal wines



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

Strain selected by the Institut Français de la Vigne e du Vin in Nantes research centre  
Reference: PB2053

## TECHNICAL DESCRIPTION

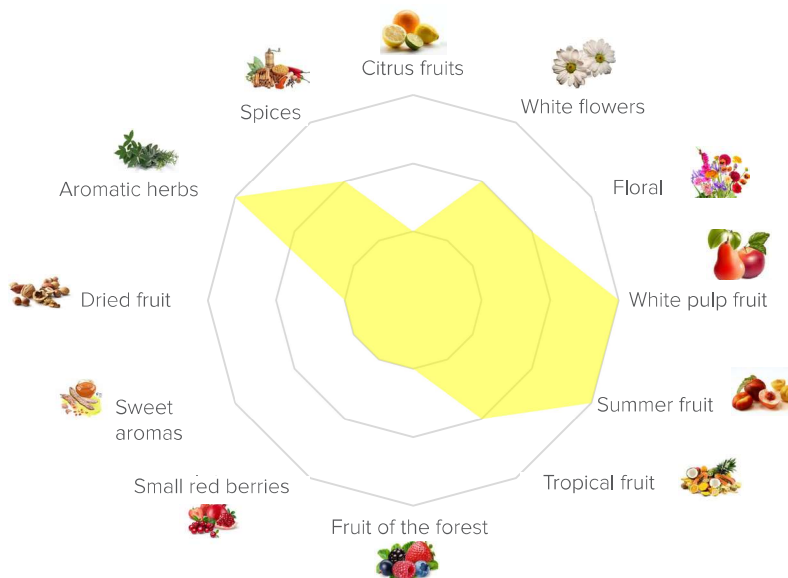


This strain has been chosen to improve musts obtained from neutral vines (Trebiano, Cortese, Garganega, Malvasia, Greco), where it enables to highlight pleasant and intense fruity notes, persisting during the refining stage. It has a low demalinating power (<10%), therefore it enables to maintain the natural freshness of the origin vine. It is indicated for the fermentation of musts coming from warm climates or where the acidity is an important discriminant value (Riesling, Semillon, Traminer).

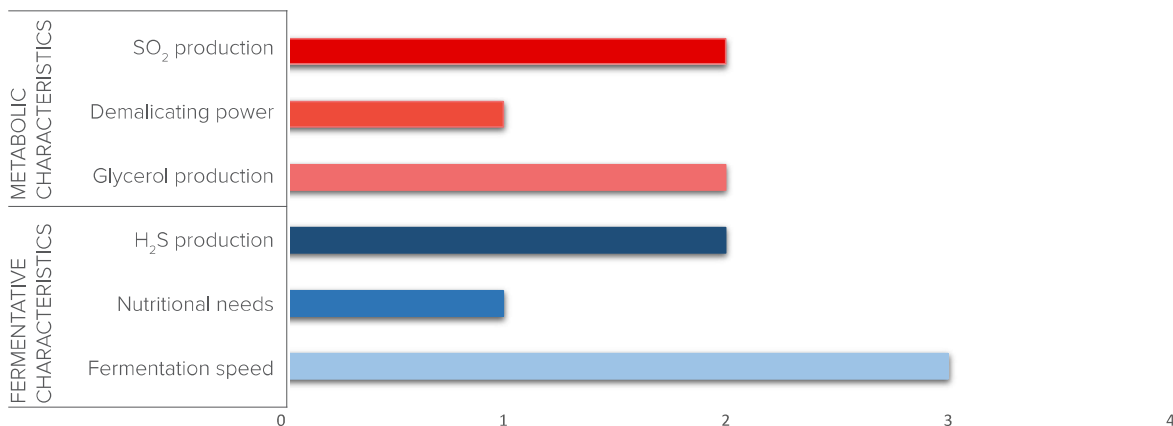
## ANALYSIS METHOD

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

## ORGANOLEPTIC DESCRIPTORS



## METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



## GENETIC CHARACTERISTICS

<b>IDEAL ALCOHOLIGENOUS POWER</b>	14 % vol.
<b>KILLER PHENOTYPE</b>	Killer
<b>POF FACTOR</b>	Variable
<b>COPPER RESISTANCE</b>	Excellent
<b>VOLATILE ACIDITY</b>	Low
<b>AROMATIC OUTLINE</b>	It develops a wide range of aromas, particularly those of summer fruit, tropical fruit, aromatic herbs, but also more delicate floral and spicy aromas.