



# FERMOPLUS® Floral

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 Yeast nutrient with a high content of natural amino acids, ideal for obtaining wines with high aromatic expression  
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## → TECHNICAL DESCRIPTION

AEB research group, actively aware of the important and central role of nitrogen nutrition, has confirmed the correlation between nutrient amino acid composition and a wines aromatic profile. We chose the Grüner Veltliner grape (also known as Green Muscat), for its popular bouquet. Based on these considerations, AEB has developed a new nutrient in the Fermoplus Varietal range.

**Fermoplus Floral** enhances the characters of the Austrian grape; floral,fruity and aromatic notes while enhancing aromatic freshness. This activator is rich in yeast hull preparations and particularly endowed with specific amino acids, fundamental for the production of wines with an aromatic "Floral" profile.

**Fermoplus Floral** is ideal for white grapes where we wish to accentuate this aromatic profile. The use of this nutrient in must allows us to perceive these typical aromas more clearly in the varieties that naturally possess such precursors. Its addition to varieties lacking these precursors produces hints of these typical aromas. This confirms how, through the Ehrlich mechanism, some aromatic notes are an expression of their amino acid heritage.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Product based on yeast autolysates and yeast hulls preparation, ascorbic acid.

It contains no GMO and was not subjected to ionizing treatments. **Fermoplus Floral** is in accordance with the rules of Codex Alimentarius International.

## → DOSAGE

We suggest a dosage of 20 to 40 g/hL. Authorized limit dosage: 133 g/hL (EC Reg. N.606/2009).

## → INSTRUCTIONS FOR USE

Add directly into the medium or dissolve in must and add directly into the tank.

## → STORAGE AND PACKAGING

Store in a cool and dry place away from direct light and heat.

1 kg net packs in cartons containing 15 kg.

5 kg net bags.

