

Fermentan White

A BLEND OF OENOLOGICAL TANNINS AND INACTIVE YEASTS TO INCREASE THE AROMA OF TROPICAL FRUIT IN WHITE AND ROSÉ MUSTS AND FOR ANTIOXIDANT PROTECTION.

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

FERMENTAN WHITE is a blend of two powerful groups of antioxidant compounds, gallic tannins and inactive yeast rich in antioxidant peptides (glutathione). Its use in the fermentation stage of white and rosé wines increases the protection of the varietal aromas and those produced during fermentation. The level of amino acids and sulphur peptides represents a source of aromatic precursors that the yeast can use for the production of tropical aromas.

FERMENTAN WHITE helps to produce wines with stable, fresh and intense aromas.

Composition

A blend of gallic tannins and inactive yeast (*Saccharomyces cerevisiae*) rich in peptides with antioxidant effects.

Specific inactivated yeast organic nitrogen content: < 9,5% of dry matter (N equivalent).

Characteristics

Appearance: light brown powder

Dosage

5-20 g/hl for rosé musts

2-20 g/hl for white musts

Instructions for use

Add FERMENTAN WHITE within 48 hours of yeast inoculum.

Dissolve 1:10 in water or must and add to the mass being processed, preferably with a Venturi tube.

Storage

Unopened package: store in a cool, dry, ventilated area.

Opened package: carefully reseal and store the product as described above. Consume quickly.

Note

Uses:

- 1) White wines in which you want to enhance the notes of tropical fruit, with an antioxidant action and aroma protection.
- 2) Rosé wines in which you want to enhance the notes of tropical fruit, with an antioxidant action and aroma protection.

In order to benefit from the organoleptic effect of the aromatic precursors made from the tannin, FERMENTAN WHITE should be added during alcoholic fermentation.

Product for oenological use, as per Regulation (EC) No 606/2009.

Packaging

Code EXP00125682 - 1 kg bag

