

ÆnoStim® Direct



ÆnoStim® Direct is a yeast rehydrator rich in growth and survival factors that ensures optimal yeast performance during alcoholic fermentation. Thanks to its formulation specifically enriched in ergosterols, ÆnoStim® Direct enables fast and optimized yeast rehydration, eliminating the need for an acclimation step.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** formulation based on yeast autolysates and inactivated yeasts, specifically selected for their high content of ergosterols and unsaturated fatty acids, for the rehydration of active dry yeasts.
- ◆ **Enological benefits:** yeast rehydration is a key step that directly determines the quality of the alcoholic fermentation. By maximizing yeast **resistance** to challenging environmental conditions such as alcohol, anaerobiosis, acidity, and nitrogen deficiencies, it helps to ensure a reliable and **optimised fermentation process**.

Thanks to the precise selection of yeast derivatives used in its formulation, ÆnoStim® Direct provides a high concentration of **ergosterols** and **unsaturated fatty acids**. These compounds play a crucial role in membrane permeability and fluidity, thereby enhancing yeast **resistance** while improving intra and extracellular exchanges.

The **enriched** formulation of ÆnoStim® Direct makes it possible to bypass conventional rehydration protocols and **gain in efficiency**. After a short acclimation phase in water at **ambient temperature**, the yeast starter can be directly added without requiring a wort adaptation step, with no compromise on **fermentation performance**.

The use of ÆnoStim® Direct therefore saves time, reduces the risk of contamination, and ensures optimal fermentation quality. Optimising alcoholic fermentation, in turn, leads to an improvement of the kinetics of L-malic acid degradation during malolactic fermentation.



DIRECTIONS FOR USE

- ◆ Gradually sprinkle ÆnoStim® Direct (30 g/hL) into 20 times its weight of water at room temperature and mix thoroughly to avoid lump formation. Add the selected yeasts (20 g/hL) and allow to swell for 20 minutes. Then incorporate the yeast starter into the tank using a pump-over to ensure proper homogenization..
- ◆ Recommended dosage: 30 g/hL (calculated based on the total volume of the tank to be inoculated).

*The quantity of ÆnoStim® Direct to be added is calculated according to the volume of the tank to be fermented.

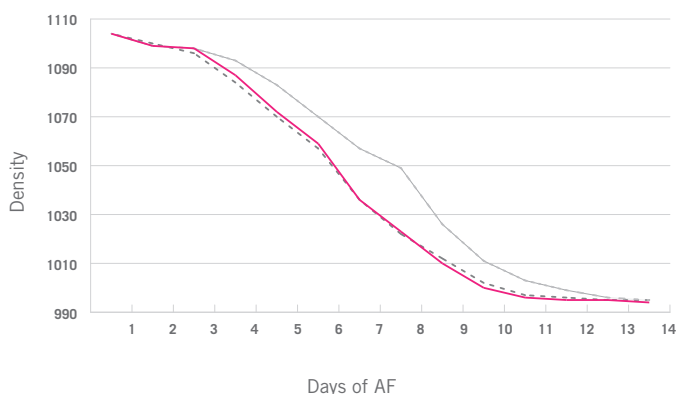


TRIAL RESULTS

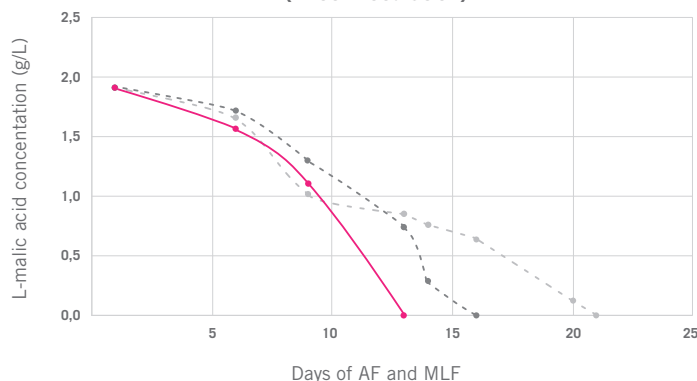
The use of ÆnoStim® Direct during rehydration results in a faster and more decisive fermentation kinetics compared to the control. Improving the quality of alcoholic fermentation promotes malolactic fermentation, which was completed in 13 days for the ÆnoStim® Direct modality, compared with 16 and 21 days respectively for the modalities using a conventional rehydration product and without rehydration product.

Trial conducted on Cabernet-Sauvignon · 2025 · Bordeaux · (14% ABV)

Density monitoring



Malic acid degradation kinetics during MLF (in co-inoculation)

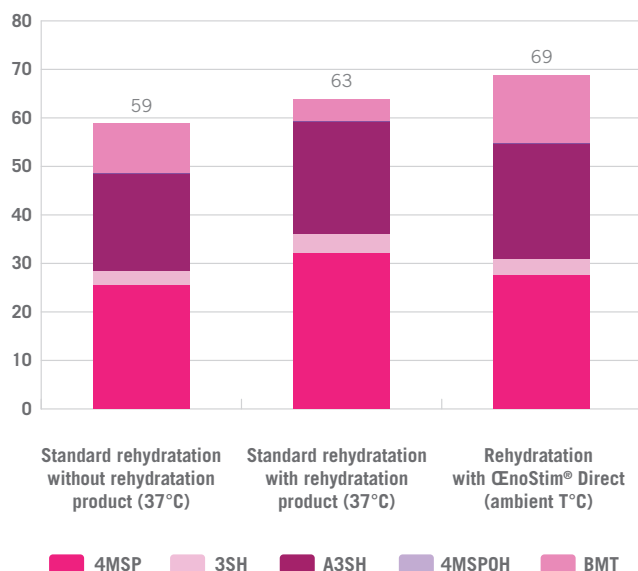


--- Standard rehydration without rehydration product (37°C) --- Standard rehydration with rehydration product (37°C) — Rehydration with ÆnoStim® Direct (ambient T°C)

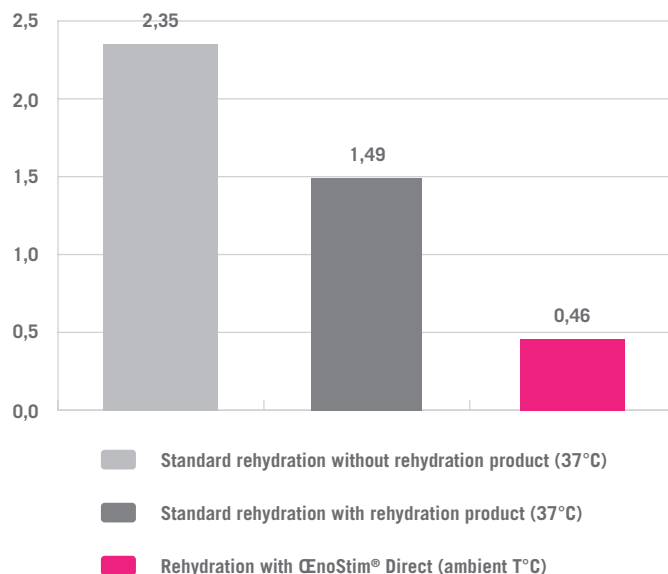
Rehydration modalities using a rehydration product help to improve sugar consumption during the final stages of alcoholic fermentation, as well as enhanced aromatic expression, particularly in the CEnoStim® Direct modality.

Trial on Sauvignon blanc · 2025 · Bordeaux · (13.5% ABV) · Aromatic results

Thiol aromatic results
(expressed as aromatic index)



Total sugars at the end of fermentation (g/L)



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder
- **Solubility:** ~75%

MICROBIOLOGICAL

- **Revivable yeasts:** $\leq 10^2$ UFC/g
- **Mould:** $< 10^3$ UFC/g
- **Lactic bacteria:** $< 10^3$ UFC/g
- **Acetic bacteria:** $< 10^3$ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** $< 10^2$ UFC/g

COMPOSITION

- **Total nitrogen (N):** < 12 %
- **Ammonium nitrogen (N):** $< 0,5$ %
- **Amino acids (N):** $< 3,7$ %
- **Humidity:** < 7 %

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Bags of 5 kg (in 10 kg box).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

JL/16-04-2026. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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