

ÆnoStim®



ÆnoStim® is a yeast activator rich in growth factors and survival factors. These elements are directly assimilated by the yeast and improve their overall metabolism and the resistance to hostile conditions.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Inactivated yeasts naturally rich in sterols, fatty acids, vitamins and minerals for the rehydration of ADY.
- ◆ **Enological benefits:** Sterols and unsaturated fatty acids play an important role in maintaining the **functional** and **structural integrity** of cell walls. Under certain enological conditions (anaerobic, low turbidities), **yeasts are often deficient** in these compounds, making them more vulnerable to difficult conditions (osmotic pressure, high ABV, extreme temperatures, inhibitory compounds, etc.).

When under stress, yeasts produce more **undesirable compounds** (volatile acidity, sulfurous compounds, medium chain fatty acids that inhibit malolactic bacteria) and **fewer desirable compounds** (especially aromas). Furthermore, **the risk of a sluggish and/or stuck fermentation is increased**. These conditions favour the development of spoilage microorganisms, such as *Brettanomyces*.

ÆnoStim® reduces the risk of contamination by ensuring a quick and complete end to the fermentation.



DIRECTIONS FOR USE

- ◆ Dissolve progressively ÆnoStim® (30g/L) in 20 times its weight* in warm water (37°C) while continuously stirring to avoid the formation of lumps. Then, add the selected yeasts (20 g/hL) and follow the instructions in the ADY rehydration protocol. Finally, incorporate the yeast starter with ÆnoStim® to the tank with pumping over and homogenise well.

*The quantity of ÆnoStim® to be added is calculated on the volume to be fermented.

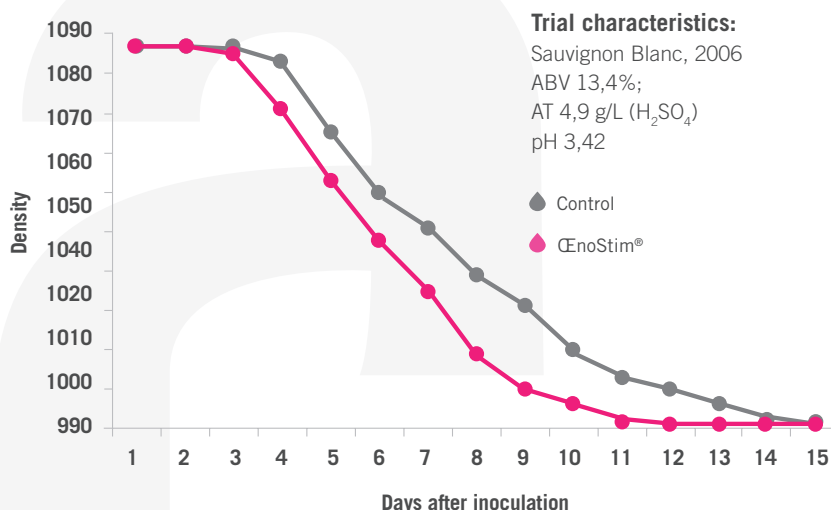
- ◆ **Dosage:** 30 g/hL (calculated on the total volume of the tank to be inoculated).



TRIAL RESULTS

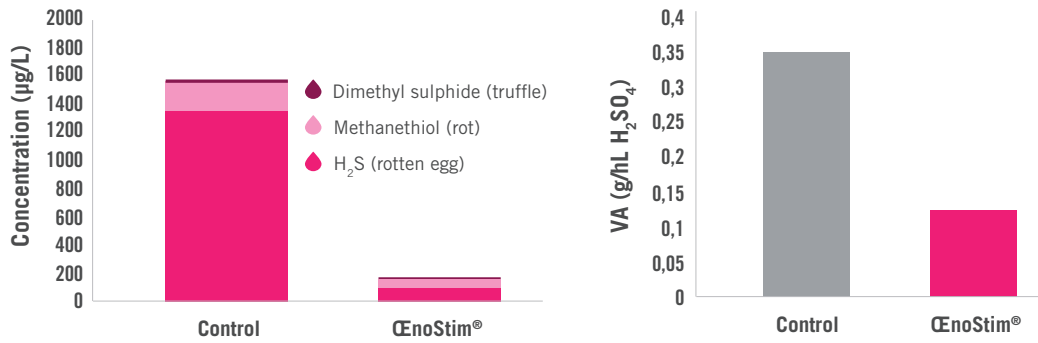
1. OPTIMISATION OF FERMENTATION KINETICS

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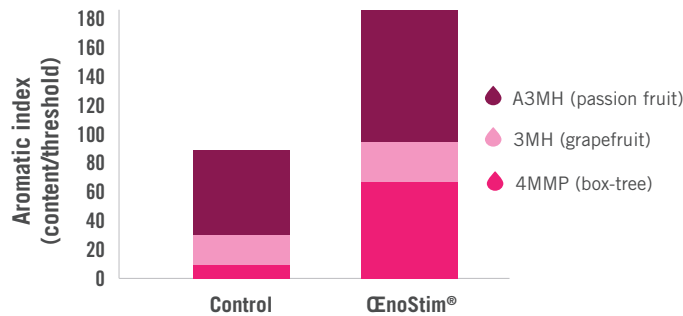
2. CLEANER WINES

- Less production of undesirable compounds (VA, H₂S, ...)
- Decrease of alteration risk by *Brettanomyces*



3. MORE AROMATIC WINES

Optimised yeast metabolism



SPECIFICATIONS

PHYSICAL

- **Appearance & color:** Beige powder
- **Solubility:** < 40 %

MIROBIOLOGICAL

- **Revivable yeasts:** ≤ 10² UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** < 10³ UFC/g
- **Acetic bacteria:** < 10³ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Total nitrogen (N):** < 10 %
- **Ammonium nitrogen (N):** < 0,5 %
- **Organic nitrogen (N):** < 10 %
- **Amino acids (N):** < 1,9%
- **Humidity:** < 7 %

LIMITS

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



PACKAGING & CONSERVATION

- Bags of 1 kg (in 10 kg box) and 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.

GN/07-04-2026. For œnological 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).

LAMOTHE-ABIET

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