Fermivin®

PROUD HISTORY BRIGHT FUTURE

Unity

3C

Saccharomyces cerevisiae var. cerevisiae
LW05 - VALIDATION OENOBRANDS

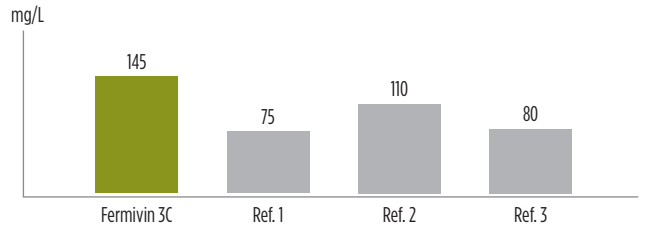
ELEGANT, ROUND, FRUITY AND COMPLEX WINES

WINEMAKING

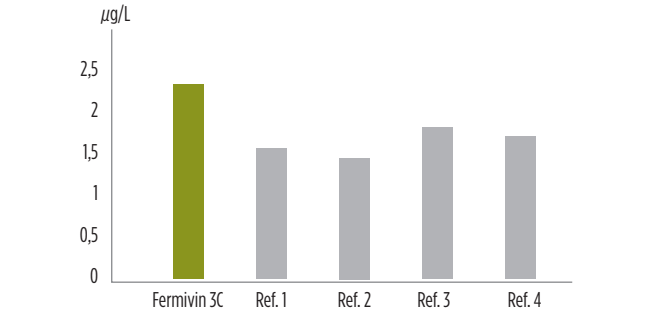
Fermivin® 3C's aromatic impact is marked by high *β*-damascenone production, which enhances fruity and floral aromas. It seems to have a longer lag phase, despite its good fermentation kinetics and fructose intake until the end.
Fermivin 3C releases large quantities of polysaccharides, making it ideal for barrel fermentation and maturation on lees.
Fermivin 3C produces high-end, very round wines that have a long finish on the palate. These properties make it perfect for varieties like Chardonnay, Viognier or Pinot gris.

SCIENCE & TECHNOLOGY

During fermentation, **Fermivin 3C** produces a lot of *ß*-damascenone, a norisoprenoid that gives Chardonnay its grapefruit aroma, and yeast polysaccharides, which can be even higher by ageing on the lees.



Yeast polysaccharides concentration in Chardonnay wines fermented using various yeast strains compared with Fermivin 3C (Rhône Valley - France).



Concentration of *β*-damascenone in Chardonnay wines produced by Fermivin 3C and compared to various strains (Rhône Valley - France).

TESTIMONIAL

« **Fermivin 3C** *has permitted us to create a well-balanced Chardonnay with pronounced citrus fruit hints, pleasant freshness and persistence.* »
A winemaker from the Maipo Valley, Chile.

TASTING NOTES

Intense, complex pear, acacia flower, lime tree blossom, citrus fruit and tropical fruit aromas. Round, elegant and with volume in the mouth.

OENOLOGICAL PROPERTIES

Alcohol tolerance	14%
Fermentation kinetics	Slow
Nutrient requirements	Average
Temperatures	16-22 °C / 61-72 °F

METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 40 mg/L
H_2S production	Low
Killer factor	Killer

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*
Strain **LW05** was obtained via Gist-brocades's hybridization work and validated by OENOBRANDS.

DOSE & PACKAGING

Contains more than 10 billion active dry yeast cells per gram. Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

Recommended dose: 20 g/hL.
Packaging: 500 g and 10 Kg vacuum-sealed packets.

Winemakers throughout the world have been putting their trust in FERMIVIN yeasts since the 1970s. They can be used to produce all styles of wine, meeting market and consumer demands. OENOBRANDS is proud of this heritage and draws on over 50 years' accumulated experience to continue developing new fermentation solutions. FERMIVIN yeasts are selected in collaboration with wine growers and technical institutes. They are then cultivated, dried and checked in our factories to ensure their authenticity, high performance and quality.

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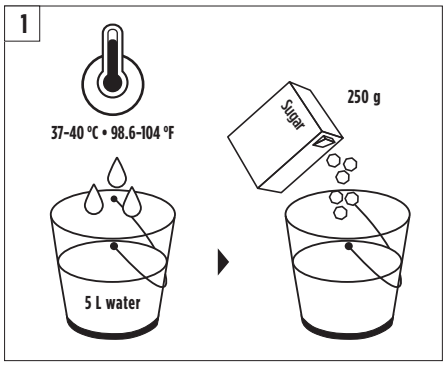
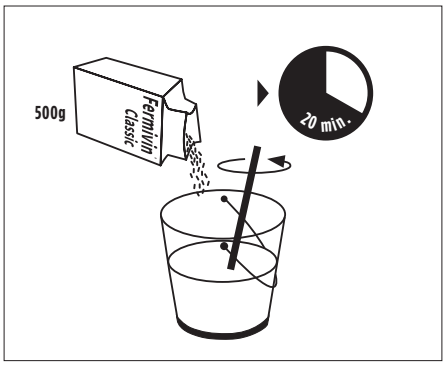
REHYDRATION PROTOCOL

TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL

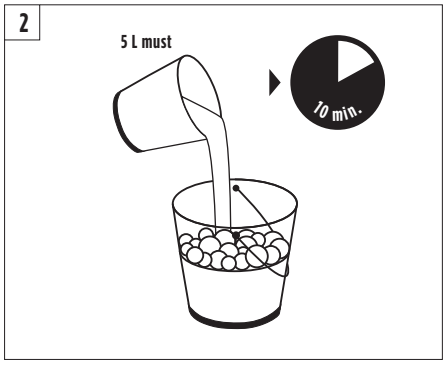


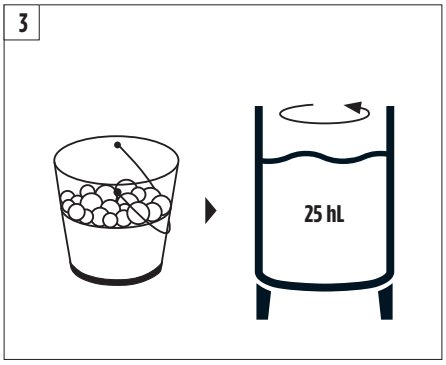


1. Mix 5 L of water and 250 g of sugar at 37-40 °C / 98.6-104 °F.

This medium allows the most effective rehydration of the yeast and promotes maximum yeast viability.

Add 500 g of **Fermivin 3C** while mixing vigorously for good dispersion. Let the yeast rehydrate for 20 minutes. The odorous foam that appears is a sign of the beginning of yeast activity.





2. Add 5 L of must to adjust the temperature of the rehydrated yeast to that of the must to be fermented. Let it stand for 10 minutes.

3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.