



Fermivin®



CHAMPION

Saccharomyces cerevisiae var. bayanus
67J - SELECTION INRAE - FRANCE

THE WELL-KNOWN AND UNSTOPPABLE YEAST

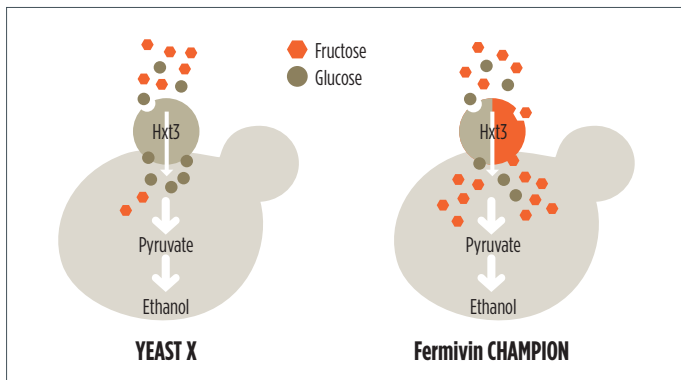
WINEMAKING

Fermivin® CHAMPION is a very strong *Saccharomyces cerevisiae* ex. *bayanus* yeast characterized by a very high alcohol tolerance and a capacity to ensure complete fermentation in challenging conditions (high potential alcohol, toxic compounds, very low turbidity, low YAN).

SCIENCE & TECHNOLOGY

Fermivin CHAMPION has been validated by INRAE for its efficiency in being performant in many different and in particular problematic conditions.

It is a fructophilic yeast due to a unique hexose transporter (HXT3 version of strain **67J**). The high fructose affinity gives the strain the ability to ferment fructose together with glucose.



TESTIMONIAL

« A white must (Viognier) at 240 g/L sugar has been inoculated with **Fermivin CHAMPION**. The conditions were tough, with low turbidity (50 NTU) and low YAN (83 mg/L). The fermentation started well. By mistake, we chilled the tank at mid-fermentation at 2 °C for 7 days then heated it to 25 °C. The fermentation was complete. The fermentation never stopped!!! »

TASTING NOTES

Fermivin CHAMPION ensures quality wine that respects each grape variety's typical features.

OENOLOGICAL PROPERTIES

Alcohol tolerance	18%
Fermentation kinetics	Standard
Nutrient requirements	Average
Temperatures	15-30 °C / 59-86 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.37 g/L
Acetaldehyde production	< 60 mg/L
H ₂ S production	Average
Killer factor	Neutral

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. bayanus*
Strain **67J** was selected and validated by INRAE (National Research Institute for Agriculture, Food and the Environment) in the Corbières region (Languedoc - France) in 1967. It was first marketed by Gist-Brocades in 1978.

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. OENOBANDS 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.
.....

Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

OENOBANDS SAS

Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde
34980 Montferrier sur Lez - France
RCS Montpellier - SIREN 521 285 304
info@oenobands.com • www.oenobands.com

DISTRIBUTED BY:



Fermivin[®]

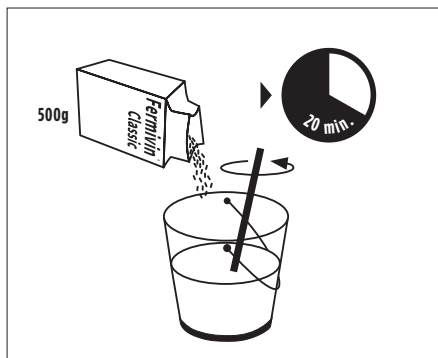
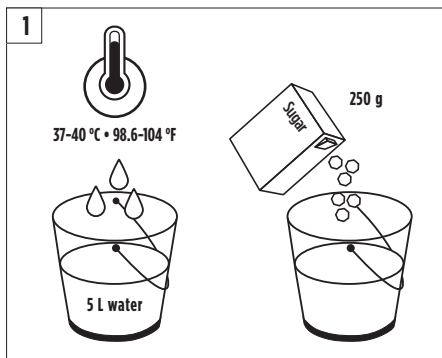


CHAMPION

Saccharomyces cerevisiae var. *bayanus*
67J - SELECTION INRAe - FRANCE

REHYDRATION PROTOCOL

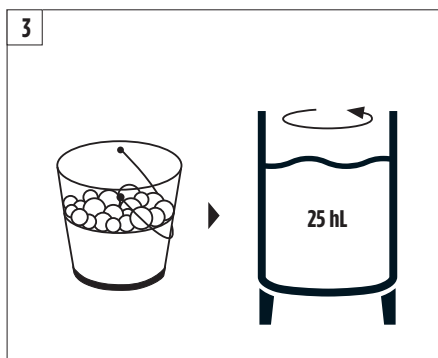
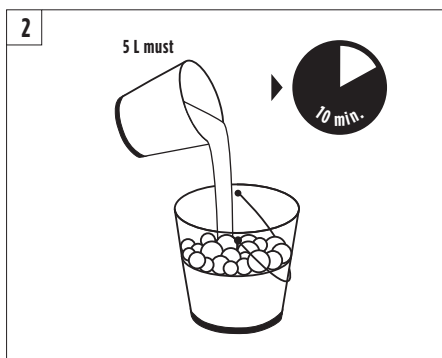
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 CHAMPION** 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.