



Fermivin®



JB3

Saccharomyces cerevisiae var. *cerevisiae*
JB3 - SELECTION CIVAM CORSICA - FRANCE

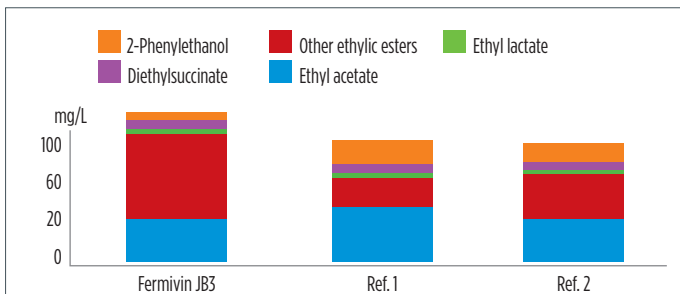
AROMATIC, FLORAL, LIGHT WINES

WINEMAKING

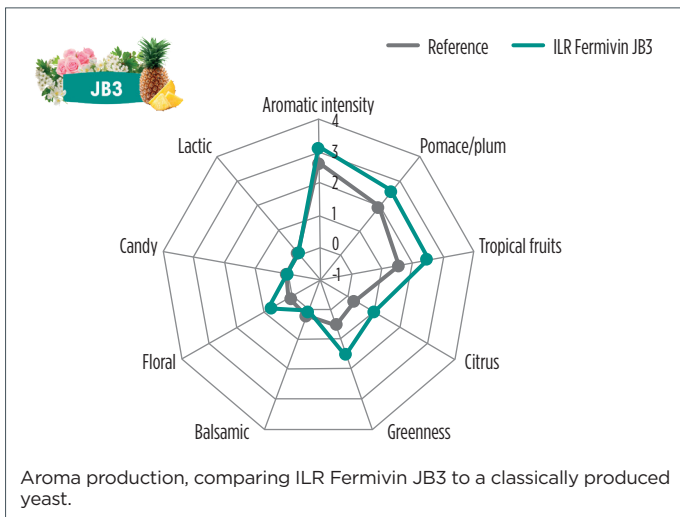
Fermivin® JB3 promotes aromatic complexity in wine produced from grape varieties that are neutral or not considered very aromatic (Ugni blanc, Airén, Maccabeu, Chenin blanc, etc.). It also ferments highly clarified musts. Recommended for aromatic, floral white wines. This yeast is suitable for high-volume winemaking to produce wine whose aromatic profile is stable over time.

SCIENCE & TECHNOLOGY

Fermivin JB3 metabolism produces large quantities of higher alcohol esters, such as 2-phenylethanyl acetate (rose, honey) and isobutyl acetate (pineapple).



2-phenylethanol and ethyl ester content of Vermentino white wines made in a winery using Fermivin JB3 and 2 reference strains (Corsica - France).



Aroma production, comparing ILR Fermivin JB3 to a classically produced yeast.

TESTIMONIAL

« **ILR Fermivin JB3** wine presented greater aroma intensity (tree fruit, tropical fruit, citrus, and floral aromas). It was fresher, with less bitterness and harshness in the mouth. »

Cooperative in La Mancha - Spain.

TASTING NOTES

Harmonious nose and mouthfeel, with a high expression of floral and fruity aromas.

OENOLOGICAL PROPERTIES

Alcohol tolerance	14%
Fermentation kinetics	Standard
Nutrient requirements	Average
Temperatures	12-24 °C / 54-75 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	4-6 g/L
Volatile acid production	< 0.18 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Low
Killer factor	Killer K2

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae* var. *cerevisiae*

Strain **JB3** was selected and validated by CIVAM (Centre d'Initiatives pour Valoriser l'Agriculture et le Milieu Rural) in Corsica (France).

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 vacuum-sealed packets.

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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.
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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

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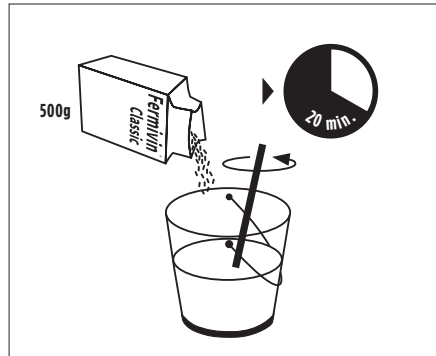
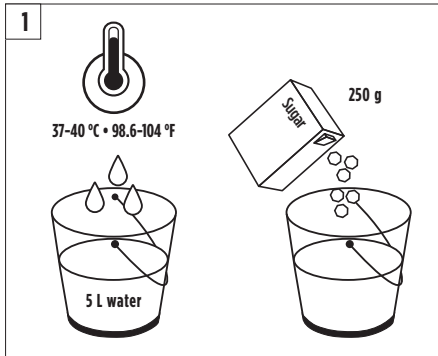


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REHYDRATION PROTOCOL

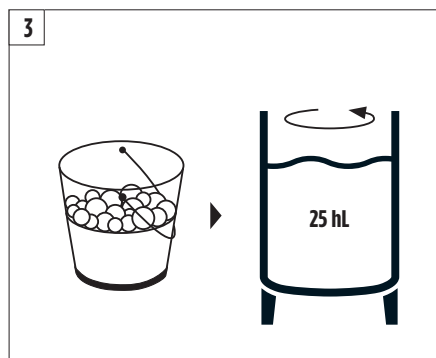
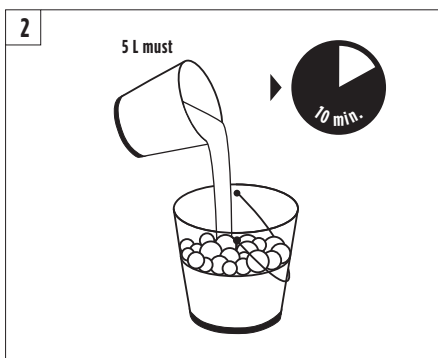
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 JB3** 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.