



Fermivin®



LS2

Saccharomyces cerevisiae var. *bayanus*
LS2 - VALIDATION OENOBRANDS

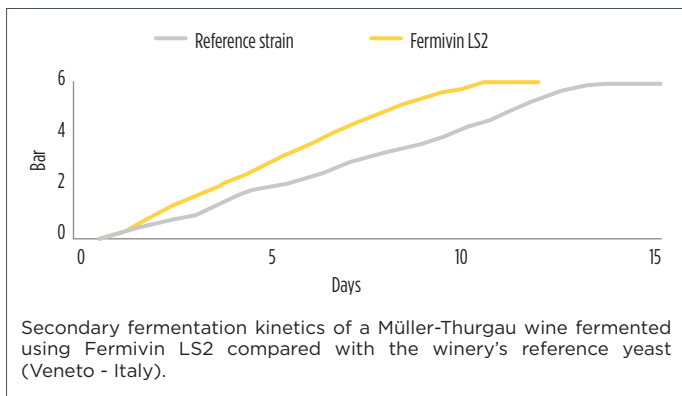
PRIMARY AND SECONDARY FERMENTATION

WINEMAKING

Fermivin® LS2 is suitable for making all types of wine, even in difficult conditions (low temperature, highly clarified must, low turbidity less than 80 NTU) and achieves complete sugar consumption.

It is highly suitable for sparkling wine production (bottle fermentation in closed tanks - Charmat method - or using traditional techniques).

SCIENCE & TECHNOLOGY



TESTIMONIAL

« **Fermivin LS2** is a reliable yeast for successful secondary fermentation, even in difficult conditions. It is efficient, consistent and reliable. It is very neutral in aroma production and thus respects each terroir's typical features. »

A winemaker from the Treviso region of Italy.

TASTING NOTES

This strain respects the aromatic profile of each wine and does not release any fermentation aromatic compounds.

OENOLOGICAL PROPERTIES

Alcohol tolerance	16%
Fermentation kinetics	Fast
Nutrient requirements	Low
Temperatures	14-28 °C / 57-82 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.18 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Low
Vinylphenol production	Undetectable (POF -)
Killer factor	Killer

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae* var. *bayanus*
Strain **LS2** was selected in the Champagne region (France) 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 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. 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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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.



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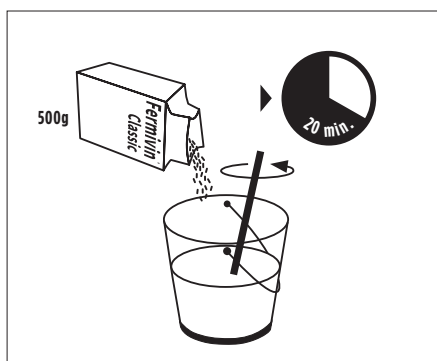
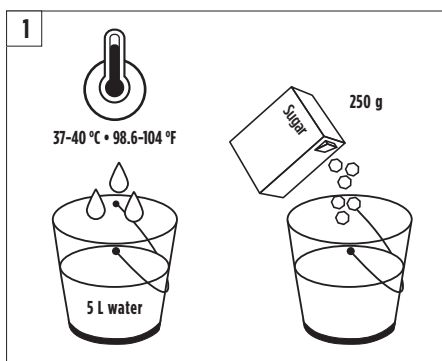


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Saccharomyces cerevisiae var. bayanus
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REHYDRATION PROTOCOL

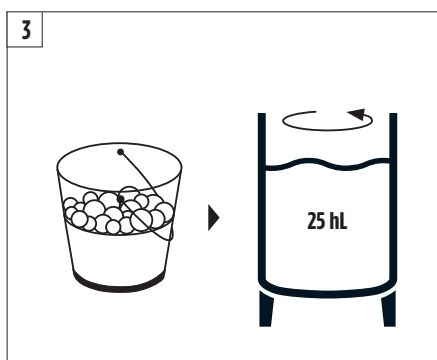
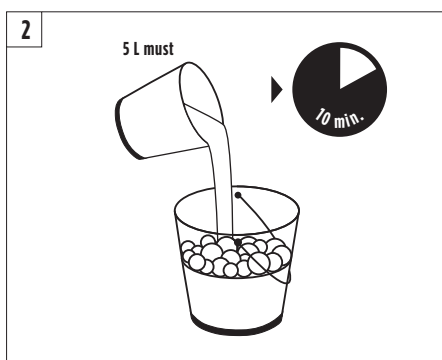
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 LS2** 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.