



Fermivin®



LVCB

Saccharomyces cerevisiae var. bayanus
LVCB - SELECTION UNIVERSITY OF CHILE

MINERAL, FRESH AND AROMATIC WINES

WINEMAKING

Fermivin® LVCB yeast is ideal for fermenting highly clarified must from 12 °C / 54 °F upwards, with high potential alcohol content. It promotes optimum expression of fruity, fresh aromas.

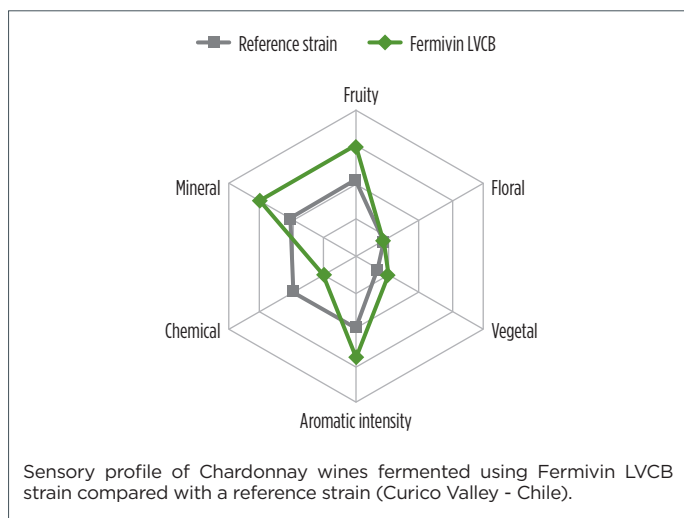
Fermivin LVCB, a very robust strain, can be used for secondary fermentation. These properties make it perfect for varieties like Sylvaner, Pinot gris and blanc or Chardonnay.

SCIENCE & TECHNOLOGY

Fermivin LVCB's metabolism of lipids and amino acids promotes fermentation ester synthesis in highly clarified must.

Fermivin LVCB produces very little isoamylacetate and releases moderate levels of thiol and terpene varietal aromas.

The resulting wine is therefore characterized by very intense fruity aromas and remarkable minerality.



TESTIMONIAL

« **Fermivin LVCB** is ideal for my Chardonnay wine since it preserves acidity. After skin maceration and low-temperature fermentation, I obtained very persistent tropical fruit aromas that were extremely long on the palate. »

A winemaker from Trentino, Italy.

TASTING NOTES

White wine with high minerality and hints of lemongrass, white fruit (pear), citrus fruit, apricot, peach and tropical fruit (pineapple).

OENOLOGICAL PROPERTIES

Alcohol tolerance	15%
Fermentation kinetics	Fast
Nutrient requirements	Low
Temperatures	12-22 °C / 54-72 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 30 mg/L
H ₂ S production	Low
Killer factor	Killer

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. bayanus*
Strain **LVCB** was selected and validated by the University of Chile in Casablanca Valley.

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.

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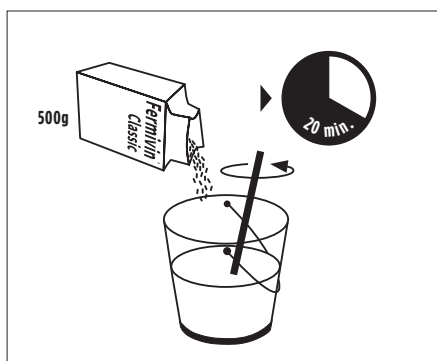
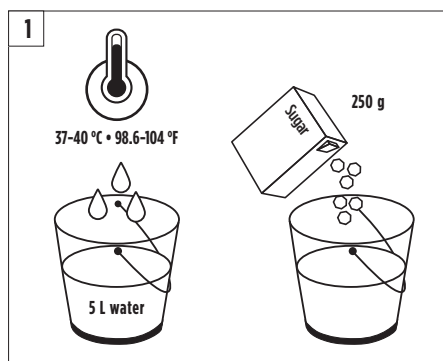


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REHYDRATION PROTOCOL

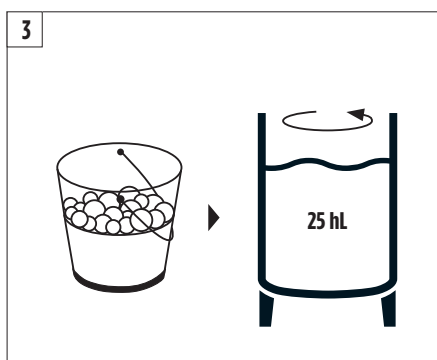
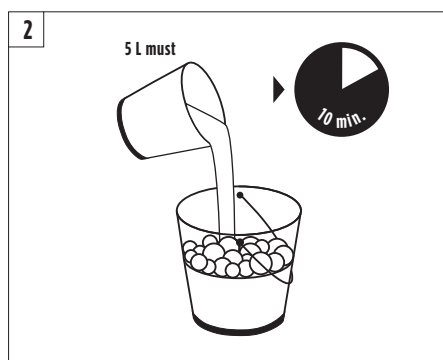
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 LVCB** 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.