



# Fermivin<sup>®</sup>



## MT48

*Saccharomyces cerevisiae* var. *cerevisiae*  
# 4882 - SELECTION IFV FRANCE - CIVB BORDEAUX

## FRUITY SPICY RED WINES

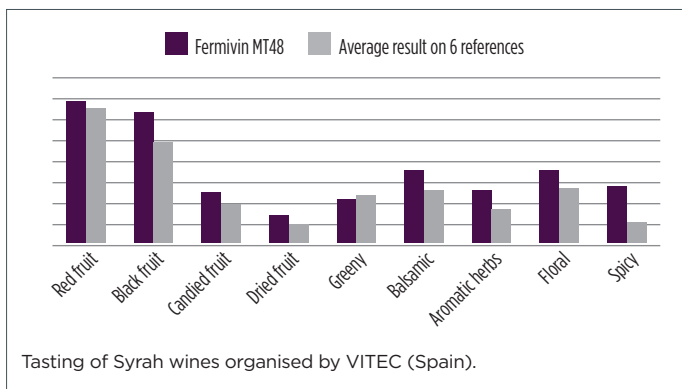
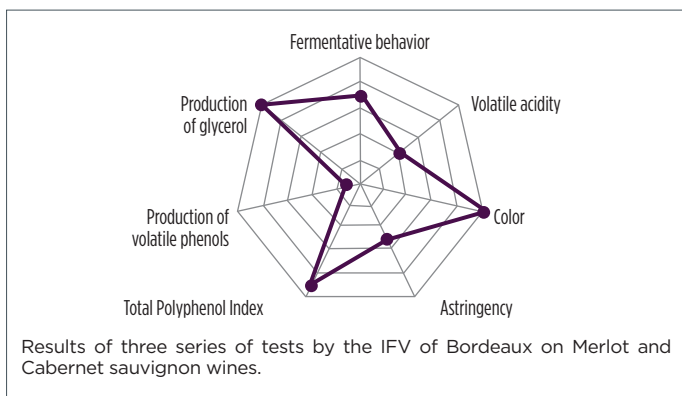
### WINEMAKING

**Fermivin<sup>®</sup> MT48** gives round, expressive wines with soft tannins and complex aromatic hints. It can handle grape varieties with high polyphenol content (Cabernet sauvignon and franc, Marsellan) allowing a short maturation period as well as lighter palate profile like Merlot and Syrah.

When used in combination with the maceration enzyme **Rapidase<sup>®</sup> Extra Color**, **Fermivin MT48** optimises phenol compound extraction.

### SCIENCE & TECHNOLOGY

**Fermivin MT48** produces high concentrations of glycerol, resulting in finished wine that is rounder on the palate.



### TESTIMONIAL

« With **Fermivin MT48** the wine has a more intense nose and greater complexity than with the other strains. Soft attack and average structure. Spicy hints. »

**Tasters from the IFV Bordeaux, France comparing wine with 8 yeast strains usually used.**

### TASTING NOTES

**Fermivin MT48** produces rich and elegant wines with great intensity in terms of spicy aromas, black and red fruits, and plum.

### OENOLOGICAL PROPERTIES

Alcohol tolerance	15%
Fermentation kinetics	Standard
Nutrient requirements	Low
Temperatures	20-30 °C / 68-86 °F

### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/L
Glycerol production	8-10 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 25 mg/L
H <sub>2</sub> S production	Average
Vinylphenol production	Undetectable (POF -)
Killer factor	Neutral

### HISTORY & DEVELOPMENT

**Specie:** *Saccharomyces cerevisiae* var. *cerevisiae*  
Strain **4882** was selected and validated in the Bordeaux region (France) by the IFV (French Vine and Wine Institute), assisted by the CIVB (Bordeaux Wine Council).

### 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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### DISTRIBUTED BY:



# Fermivin<sup>®</sup>

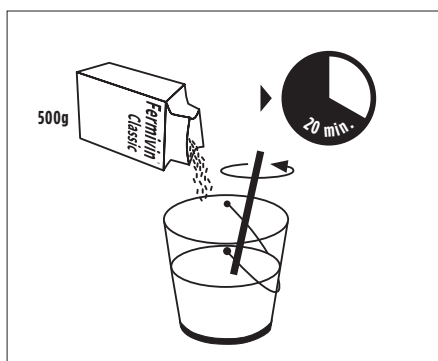
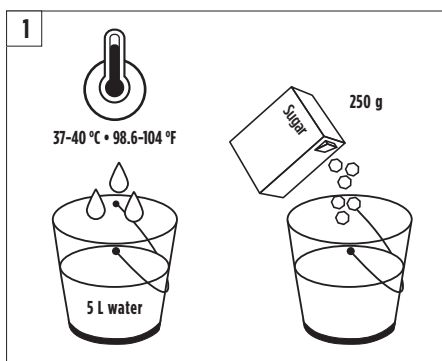


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## REHYDRATION PROTOCOL

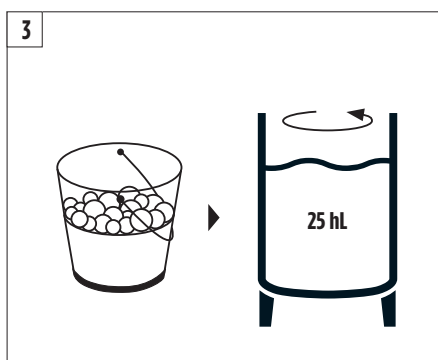
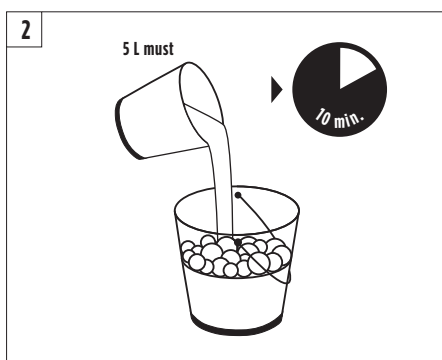
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



**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 MT48** 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.