



Fermivin®



SM102

Saccharomyces cerevisiae var. cerevisiae
SM102 - VALIDATION OENOBRANDS

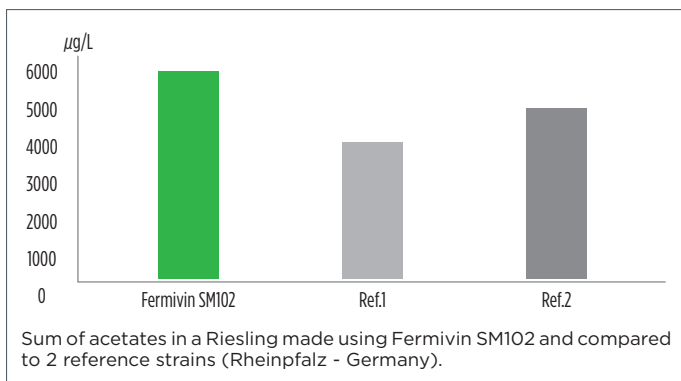
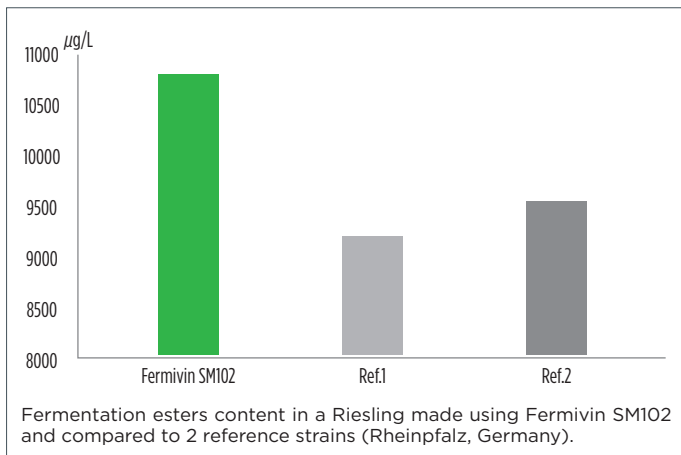
ELEGANT FLORAL WINES

WINEMAKING

Fermivin® SM102 produces white wines with floral aromas (acacia, hawthorn). This yeast is very well known for producing qualitative wines that are low in alcohol and/or can have residual sugars. These residual sugars can help balance the high acidity of certain white wines. It can also be used to produce fortified wines with a lower addition of alcohol. It can also slow down the start of malolactic fermentation.

SCIENCE & TECHNOLOGY

Fermivin SM102 produces high amounts of fermentation esters and especially acetates, which give the wine floral aromas.



TESTIMONIAL

« **Fermivin SM102** is making a very fruity and flowery wine. I don't mind if the yeast is stuck at 20 to 30 g of residual sugar! In a mix with dry wine fermented with, for example, **Fermivin VB1**, I can achieve a clear and fruity wine that is very elegant and easy to drink. »

Winemaker in Germany.

TASTING NOTES

Very delicate, floral and well-balanced white wine.

OENOLOGICAL PROPERTIES

Alcohol tolerance	12%
Fermentation kinetics	Slow
Nutrient requirements	Average
Temperatures	16-22 °C / 61-72 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	6-7 g/L
Volatile acid production	< 0.18 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Low
Killer factor	Killer

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*

Strain **SM102** was selected in the Cognac region (France) and validated by OENOBRANDS. It has been marketed since 1989.

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.

OENOBRANDS SAS

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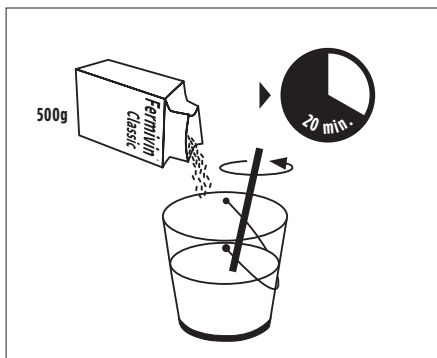
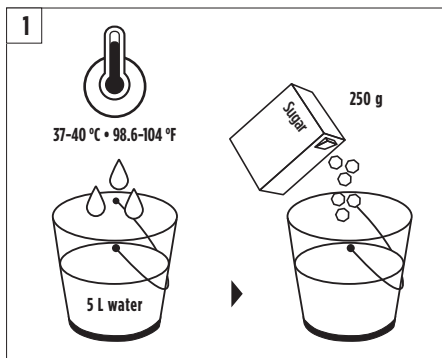


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REHYDRATION PROTOCOL

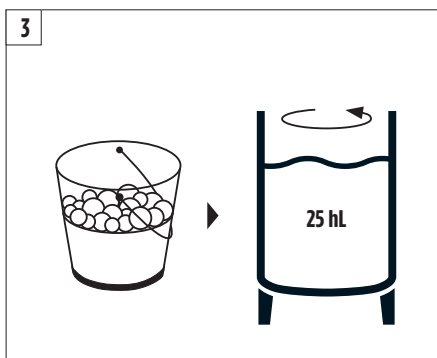
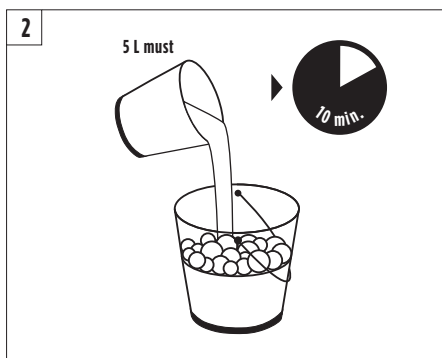
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 SM102** 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.