



Fermivin®



XL

Saccharomyces cerevisiae var. cerevisiae
11947 - UNIVERSITY OF SANTIAGO - CHILE

FRUITY SMOOTH RED AND ROSÉ WINES

WINEMAKING

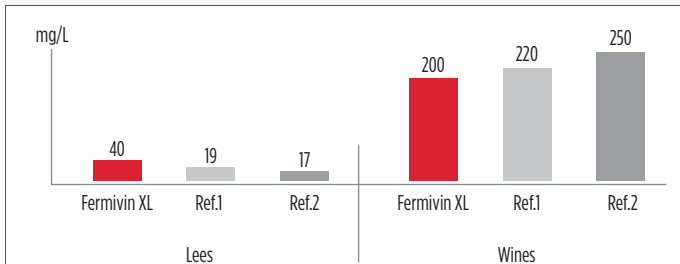
Fermivin® XL produces fruity red wine with softer tannins; as a result, wine for rapid consumption has a less aggressive structure.

Fermivin XL is suitable for short macerations.

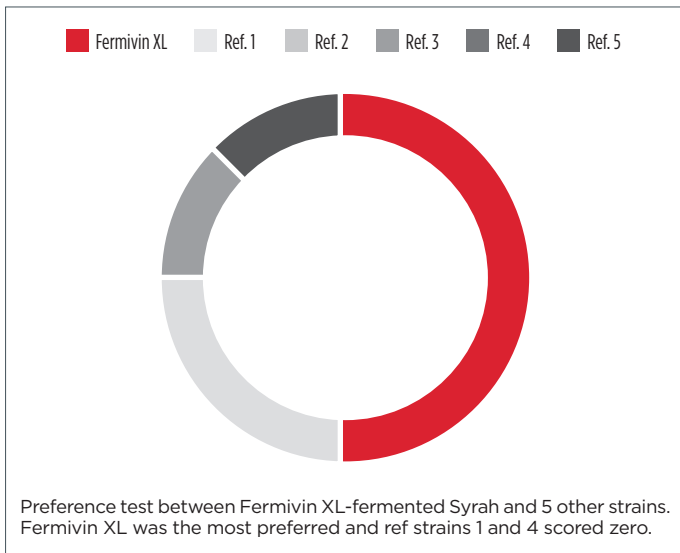
When used in combination with the maceration enzyme **Rapidase® Extra Color**, Fermivin XL optimises colour and polyphenol extraction.

SCIENCE & TECHNOLOGY

Fermivin XL has a great ability to adsorb the most astringent tannins, galloyl esters, thus reducing wine astringency.



Analysis of tannins adsorbed by lees and remaining tannins in Merlot wines fermented using Fermivin XL and 2 reference strains (INRAe Montpellier).



Preference test between Fermivin XL-fermented Syrah and 5 other strains. Fermivin XL was the most preferred and ref strains 1 and 4 scored zero.

TESTIMONIAL

« Fermivin XL is the best strain for my Tempranillo and Syrah grapes when I want wine with softer tannins and intense fruitiness. »

A winemaker from the Granite Belt region of Australia.

TASTING NOTES

Red and black fruit hints, with low astringency and roundness on the palate.

OENOLOGICAL PROPERTIES

Alcohol tolerance	15.5%
Fermentation kinetics	Fast
Nutrient requirements	Average
Temperatures	20-30 °C / 68-86 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	7-9 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Low
Vinylphenol production	Undetectable (POF -)
Killer factor	Neutral

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*

Strain CEFTA 11947 was selected and validated by the University of Santiago (Chile).

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

Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde
34980 Montferrier sur Lez - France
RCS Montpellier - SIREN 521 285 304
info@oenobrand.com • www.oenobrand.com

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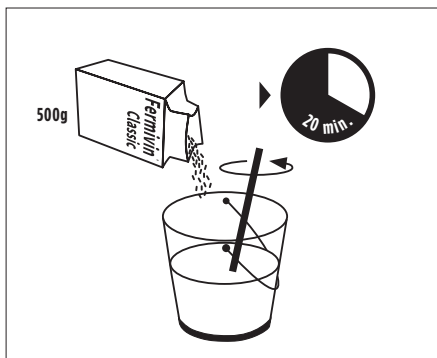
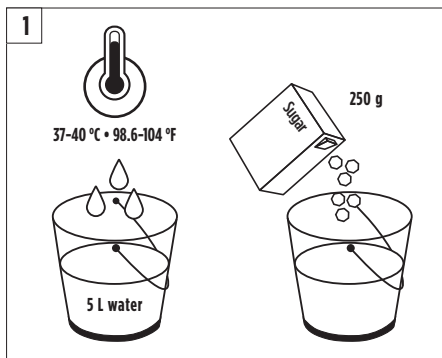


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REHYDRATION PROTOCOL

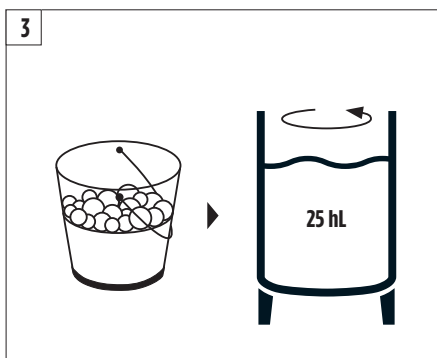
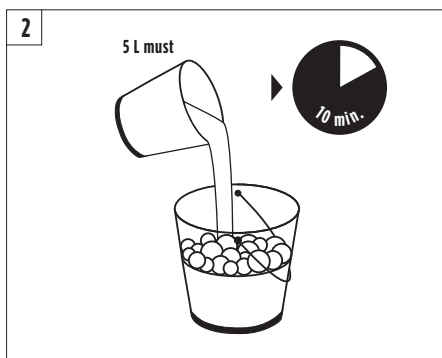
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 XL** 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.