



Fermivin®



VINEAE

Hanseniaspora vineae

HV205 - SELECTION UNIVERSITY OF URUGUAY

NON-SACCHAROMYCES YEAST FOR AROMA AND MOUTHFEEL

WINEMAKING

Fermivin® VINEAE is a non-Saccharomyces yeast, enhancing aromatic intensity and bringing mouthfeel and volume.

■ In wine, its use is in co-inoculation with *S. cerevisiae* for sensorial and performance aspects.

Recommended ratio: 80% VINEAE/20% *Saccharomyces*.

→ White & rosé wines for floral and fruity lift and more aromatic complexity.

→ Red wines for softer tannins, less green character, smoother balance.

→ Sparkling wines for cleaner base wines, reduced branched fatty acids, fresher aromas.

■ The use of **Natuferm® Bright** or **Fruity** enhances the aroma intake.

■ In cider & no/low-alcohol fermentations, it can be used alone.

SCIENCE & TECHNOLOGY

Co-inoculation increases ester concentration (Figure 1). Autolysis is up to 5x quicker than any *Sacc.*, giving body and roundness in short period of lees ageing (Figure 2).

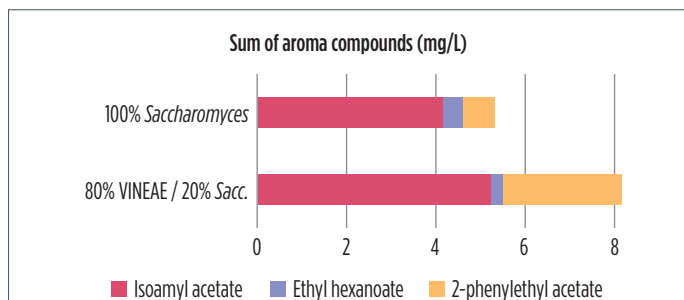


Figure 1. Sum of acetate esters. Gewürztraminer, FEM (Italy), 2022.

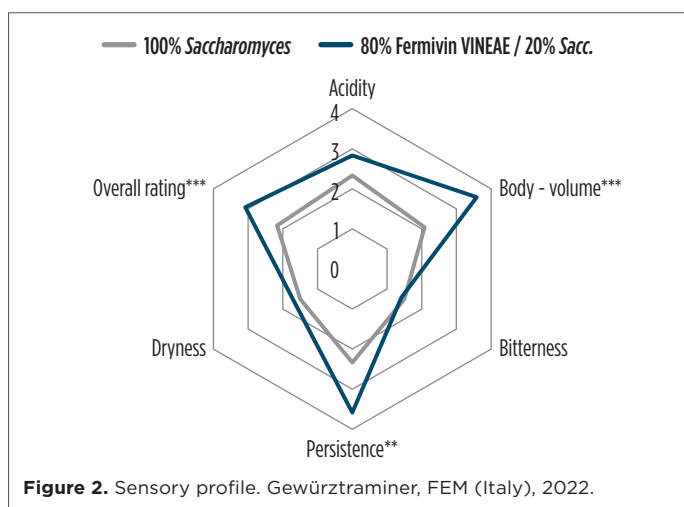


Figure 2. Sensory profile. Gewürztraminer, FEM (Italy), 2022.

TASTING NOTES

Fermivin VINEAE makes complex and very aromatic wines with good mouthfeel and volume.

TESTIMONIAL

« VINEAE never overshadows *Saccharomyces*, it complements it, always bringing texture and aromatic lift. »

Winemaker in Martinborough, New Zealand.

OENOLOGICAL PROPERTIES

Alcohol tolerance	10%
Fermentation kinetics	Medium
Nutrient requirements	<ul style="list-style-type: none"> Thiamine mandatory; 30 to 50 mg/hL (EU limit: 60 mg/hL) If use of DAP or DAS, add it after 1/3 of AF
Temperatures	16-28 °C / 61-82.4 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Volatile acid production	< 0,20 g/L
H ₂ S production	None

HISTORY & DEVELOPMENT

Specie: *Hanseniaspora vineae*

Strain HV205 is a strain selected by the University of Uruguay in collaboration with Prof. Francisco CARRAU and validated by Oenobrand.

DOSE & PACKAGING

Fermivin VINEAE contains more than 10 billion active dry yeast cells per gram.

Recommended dose: 16 g/hL of Fermivin VINEAE and 4 g/hL of *S. cerevisiae*, to obtain a total dosage of 20 g/hL. Please refer to the protocol on the back side.

Packaging: 500 g vacuum-sealed packets. Must be stored in its sealed, original packaging at 4 °C (39 °F) in a dry place.

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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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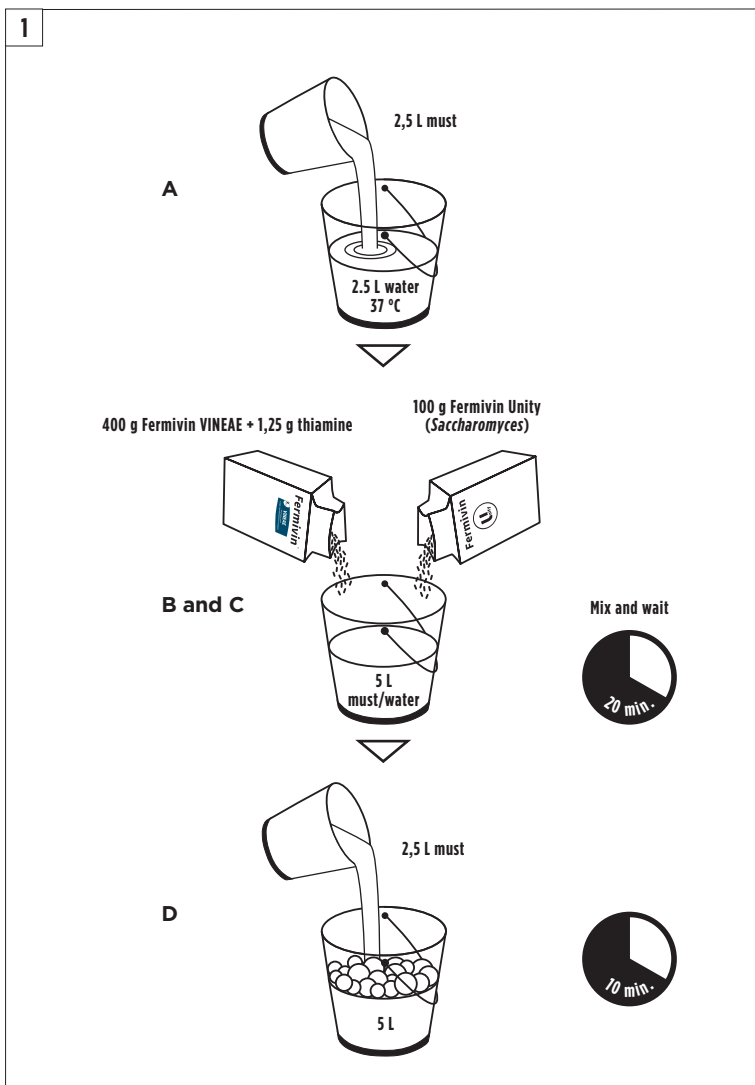
Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.

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USAGE PROTOCOL FOR 25 HL



1. Rehydrate together, Fermivin VINEAE and *Saccharomyces cerevisiae*:

A. Prepare a mix of 2,5 L of must with 2,5 L of water, clean and chlorine-free, at 37 °C (98.6 °F). This medium allows the most effective rehydration of the yeast and promotes maximum yeast viability. Sugar's nature is important for **Fermivin VINEAE**; all are valid except saccharose (sucrose).

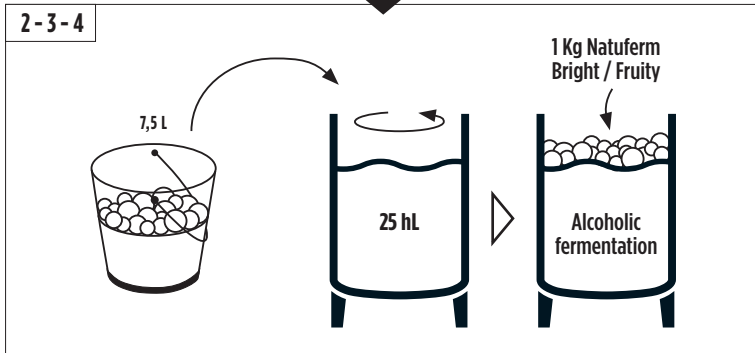
B. Add **Fermivin VINEAE**:

Dose 16 g/hL = 80% of 20 g/hL. It means 400 g of **Fermivin VINEAE** for a 25 hL tank and 1.25 g of thiamine while mixing vigorously for good dispersion.

C. Add the chosen *Saccharomyces*:

Dose 4 g/hL = 20% of 20 g/hL. It means 100 g for a 25 hL tank, while mixing vigorously for good dispersion. Let it stand for 20 minutes.

D. Add 2.5 L of must to adjust the temperature of the rehydrated yeasts to the must to be fermented. Let it stand for 10 minutes.



2. Incorporate the yeasts mixture into the 25 hL tank when the temperature difference between the preparation and the must at the time of inoculation is less than 10 °C (50°F).

3. Homogenise.

4. Alcoholic fermentation:

- Add 40 g/hL of **Natuform Bright** or **Fruity** at inoculation. It means 1 Kg for a 25 hL tank.
- If DAP or DAS are used, we recommend their addition after 1/3 of AF.
- The temperature of alcoholic fermentation should be above 16 °C.