



Fermivin®

Unity **PRIMATHIOL** **ILR**
Saccharomyces cerevisiae var. cerevisiae
667 - VALIDATION OENOBRANDS

Produced for direct inoculation

In-Line Ready

HIGH-IMPACT GREEN THIOL EXPRESSION

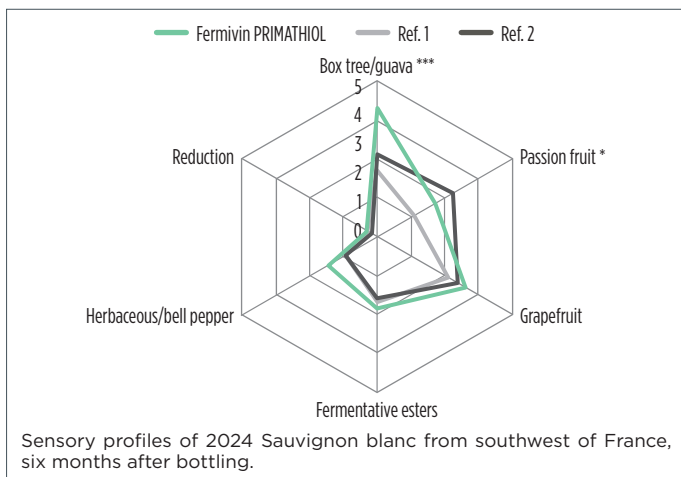
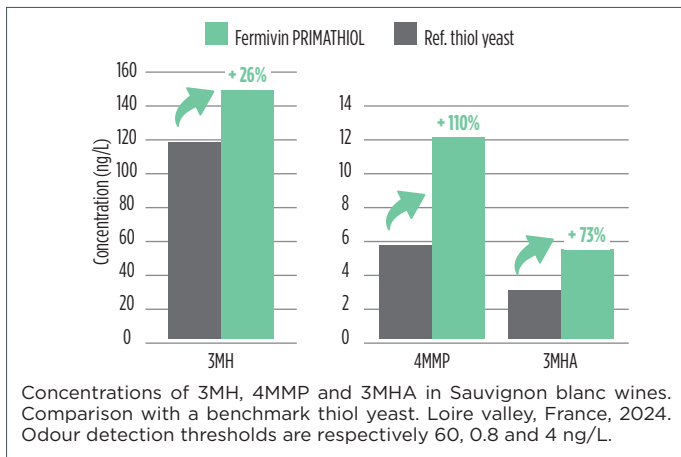
WINEMAKING

Fermivin® PRIMATHIOL is a thiol-releasing yeast for white and rosé wines with a pronounced green thiol profile, suited to Sauvignon blanc and similar varieties. Performs reliably in moderate-YAN musts at 15-22 °C.

Thiol expression can be enhanced with Natuferm® BRIGHT.

SCIENCE & TECHNOLOGY

Selected for its IRC7 (L/L) genotype with high β-lyase activity, enabling strong release of 4MMP and 3MH and conversion to 3MHA.



TESTIMONIAL

« I wanted more green thiols in my Colombard. Fermivin PRIMATHIOL gave me fresher, more defined aromatics. »
A winemaker in Gers, France.

TASTING NOTES

Wines fermented with Fermivin PRIMATHIOL show pronounced green-thiol profile, with notes of boxwood, fresh leaf, citrus zest, grapefruit and guava. The wines are fresh, direct and expressive, with a clean aromatic lift.

OENOLOGICAL PROPERTIES

Alcohol tolerance	15%
Fermentation kinetics	Standard
Nutrient requirements	High
Temperatures	15-22 °C / 59-72 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Volatile acid production	< 0.3 g/L
H ₂ S production	Average

HISTORY & DEVELOPMENT

Specie: Saccharomyces cerevisiae var. cerevisiae
Strain **667** was obtained from Gist-brocades's wine yeast collection and validated by OENOBRANDS between 2023 and 2025.

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.

Fermivin PRIMATHIOL In-Line Ready

Recommended dose: 30 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.

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Fermivin[®]

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Saccharomyces cerevisiae var. *cerevisiae*
667 - VALIDATION OENOBRANDS

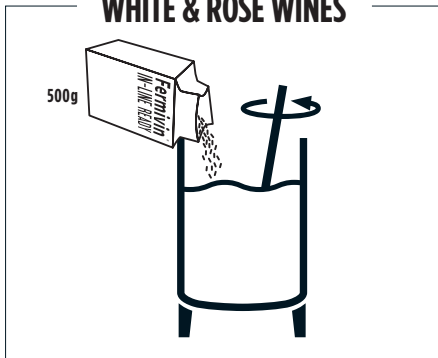
Produced
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**In-Line
Ready**

IN-LINE READY PROTOCOL

THE IN-LINE READY FERMIVIN YEASTS ARE DESIGNED TO BE ADDED DIRECTLY TO MUST, OPERATION AT A DOSE OF 30 G/HL

WHITE & ROSÉ WINES



For white and rosé winemaking, the direct addition to must can be done after clarification.

The temperature of the must to be inoculated should be above 15 °C. A proper standard homogenisation after yeast addition is required.

We recommend supplementation after the must clarification with **Extraferm[®] D'tox** at 20 to 40 g/hL. The lower the turbidity, the higher the dose rate.