



Fermivin®



Produced for direct inoculation

In-Line Ready

NO REDUCTION. JUST FRUIT EXPRESSION

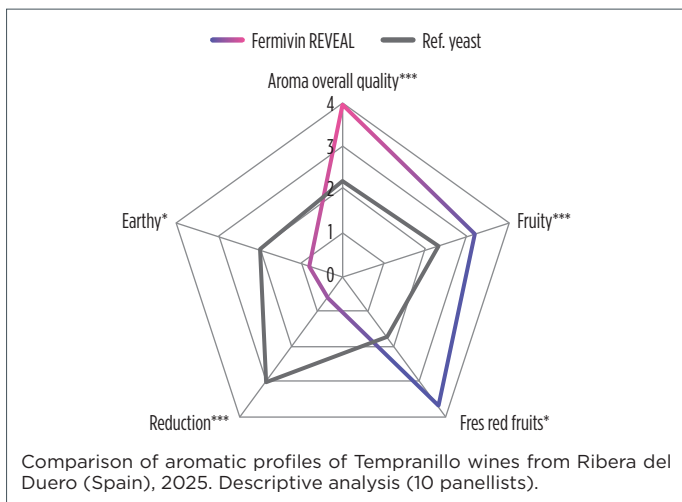
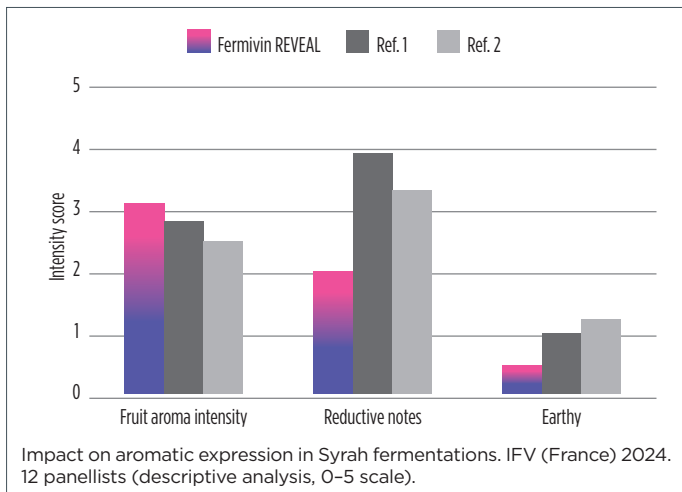
WINEMAKING

Fermivin® REVEAL is designed to secure fermentations at risk of reduction. By limiting H₂S formation, it prevents masking of fruit aromas and keeps wines open during fermentation.

It performs reliably across a wide range of conditions, including low to moderate YAN musts and reductive winemaking practices. Recommended for varieties prone to reduction such as Syrah, Tempranillo, Dolcetto or in any reductive conditions.

SCIENCE & TECHNOLOGY

Fermivin REVEAL has been selected for its very low H₂S and low SO₂ production during fermentation. This limits the formation of reductive sulphur compounds and reduces the risk of aromatic masking.



TESTIMONIAL

« We often struggle with reduction on Syrah. With **REVEAL**, the wines stayed clean and the fruit came through more clearly. »

A winemaker in Galicia, Spain.

TASTING NOTES

Clean and open aromatic profile with no reductive notes. Improved red fruit expression and overall balance.

OENOLOGICAL PROPERTIES

Alcohol tolerance	15.5%
Fermentation kinetics	Fast
Nutrient requirements	Low
Temperatures	18-32 °C / 64-90 °F

METABOLIC CHARACTERISTICS

SO ₂ production	Low
Volatile acid production	< 0.2 g/L
H ₂ S production	Low to no

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*

Strain **664** was obtained from Gist-brocades wine yeast collection and validated by OENOBRANDS between 2022 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 REVEAL 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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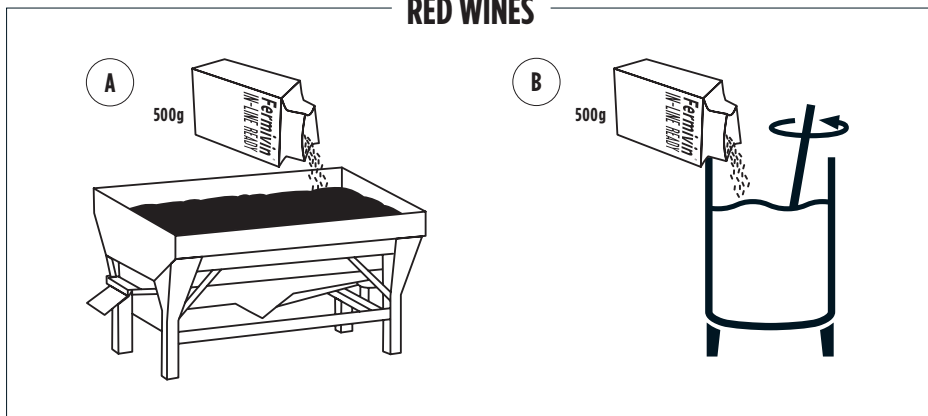
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IN-LINE READY PROTOCOL

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

RED WINES



For red winemaking, in cases of cold pre-fermentation, add the yeast after warming up.

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