



Fermivin®

PRESENTATION OF THE FERMIVIN® RANGE

The **Fermivin®** range includes yeast strains selected for many applications: to achieve rapid and complete fermentations; for red, white, rosé or sparkling wines; for the revelation of thiols, terpenes, fruity, floral and mineral aromas for the production of wines for early release or to be aged; or to restart stuck fermentations.

« **For each strain one performance** »: each strain has been selected to answer a specific need from the wine industry. Oenobrand evaluated, tested and validated each yeast with its partner institutes to highlight the unique feature of each strain and to provide winemakers with well defined solutions to their needs. Thus each yeast strain is promoted for a unique characteristic (cryophilic, revealing thiol aromas, producing high esters, releasing polysaccharides, etc.).

We have reviewed our application data sheets to make this characteristic much more visible and complete with the aim of giving clear and complete information to winemakers and to help them in the production of a specific type of wine.

In the following table, we summarize the main feature specific to each **Fermivin** strain, the type of winemaking and aroma profiles they produce.



OENOBANDS®

ADVANCED WINEMAKING SOLUTIONS

Oenobrand designs and markets **advanced winemaking products**. Its **permanent innovation strategy** allows the creation of solutions that provide an integrated answer for the ambitions and desires of winemakers, wine traders and consumers.

It is with a strong belief in the future of the industry and dealing with the current changes that Oenobrand, supported by its world renowned parent companies (**DSM Food Specialties and Anchor BioTechnologies**) develops a range of oenological products including **enzymes, yeast, yeast-derived products and bacteria**.

With a highly qualified team, expert in many fields, Oenobrand strives to offer winemakers with novel and scientifically sound solutions.

Oenobrand distributes its famous brands on five continents continents through a specialized distribution network: **Rapidase®, Anchor®, Fermivin®, Natuferm®, Maxaferm®, Extraferm®** product of **feel SAFE®!** range, **Claristar®, Final touch®, Maloferm®** and **In-Line Ready®**.

OENOBANDS®

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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.

OENOBANDS is proud of this heritage and draws on over 40 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.

AGENCE REBELLE - agence-rebelle.com - 07/2019

Fermivin®

WINE YEASTS

SINCE 1970



3C	4F9	TS28	LVCB
AR2	VB1	JB3	SM102
7013	LS2	A33	VR5
MT48	P21	PF6	XL
E73	PDM	CHAMPION	CHAMPION BOOSTER

PRODUCT NAMES	POSITIONING	ROSÉ	SPARKLING	FEATURES	AROMA ATTRIBUTES	EXAMPLES OF USE
3C	Round, fruity, barrel fermented			High production of polysaccharides and β -damascenone	Citrus, acacia, well balanced	Chardonnay, Viognier, Pinot blanc
4F9 	Fruity wines with a long finish	Thiols style	Fruity	<ul style="list-style-type: none"> • Good thiol converter • Volume and esters 	Grapefruit, stone fruits, tropical fruits	Sauvignon blanc, Chardonnay, Verdejo, Viognier, Pinot gris, Vermentino, Traminer, Friulano, Verdicchio, Glera
TS28	Aromatic and crisp thiol types			Important releaser of thiols	Boxwood, gooseberry, mineral (stone, gun flint)	Sauvignon blanc, Verdejo, Riesling, Friulano, Passerina
LVCB 	Mineral and fresh aromatic wines		Fresh and citrus	Strong fermentor	Citrus, pear, apricot, tropical fruits, minerality	Chardonnay, Viognier, Pinot gris, Roussanne, Marsanne, Fiano, Muscat, Traminer, Riesling, Pecorino
AR2 	Intensely aromatic wines	Amylic style		High production of esters	Very fruity, candy, banana	Sauvignon blanc, Chardonnay, Verdejo, Trebbiano, Airén, Garganega, Cortese, Inzolia
VB1	Premium dry white wines			<ul style="list-style-type: none"> • Strong fermentation • Clean and typical varietal aromas 	Floral, musc, lime, apple, minerality	Riesling, Grüner Veltliner, Glera, Greco, Cortese
JB3	Aromatic, floral, light wines	Ester style		Good production of esters	White flowers, rose, pineapple	Vermentino, Airén, Muscat, Inzolia
SM102 	Delicate, light and aromatic wines			<ul style="list-style-type: none"> • Good for semi-sweet wines • Recommended for brandies 	Fruity, good mouthfeel	Distillation based wines (Cognac), Muscat, Chardonnay, Riesling, Gewürztraminer, Chenin blanc, Trebbiano, Catarrato
7013 	Fruit wines and distillation			High ethanol conversion	Varietal and terroir typicities	Fruit wines, Distillation base wines (Cognac)
LS2	Classical sparklings		Classical	Primary and secondary fermentations	Very clean and subtle aroma	Pinot noir, Pinot blanc, Chardonnay, Glera
A33	Structured and complex wines			Enhances polyphenol content	Complex aromas of fruits, chocolate, tobacco, well-balanced	Cabernet sauvignon, Sangiovese
VR5 	Wines to be aged			<ul style="list-style-type: none"> • High extraction of polyphenols • Favors colour stability 	Red and black fruits, jam, full-bodied	Cabernet sauvignon, Merlot, Carménère, Tempranillo, Sangiovese, Nebbiolo, Montepulciano d'Abruzzo
MT48	Fruity, spicy wines			High production of glycerol	Red fruits, plum, floral, spice and smooth	Merlot, Shiraz, Barbera, Primitivo, Refosco
P21 	High quality fruity red wines to be aged			<ul style="list-style-type: none"> • High release of stable esters • The best colour stabilisation (HCDC) • Good polyphenol extraction 	Very fruity red wines, blueberry, blackberry and raspberry	Pinot noir, Gamay, Saint Laurent, Sangiovese, Nebbiolo, Carignan, Tempanillo, Grenache
PF6	Fruity elegant for early consumption red wines			<ul style="list-style-type: none"> • High production of polysaccharides • Good color intensity • High release of ethyl acetates (fruity aromas) 	Bright red fruits, subtle earthy notes, spices, smooth tannins	Pinot noir, Gamay, Tempranillo, Sangiovese, Montepulciano, Nero d'Avola
XL	Fruity, smooth wines	Red berry style		High adsorption of harsh tannins decreasing astringency	Balanced, harmonious, red fruits	Cabernet sauvignon, Merlot, Carignan, Carménère, Tempranillo, Bobal, Sangiovese, Montepulciano
E73	Early release fruity reds			<ul style="list-style-type: none"> • Cryophilic • High production of esters 	Red berries, stone fruits, freshness	Merlot, Cabernet sauvignon, Cabernet franc, Pinot noir, Zinfandel, Sangiovese
PDM 	Multipurpose yeast		✓	Secure fermentations	Varietal and terroir typicities	Any wine, base wine for sparkling (Chardonnay, Pinot), Merlot, Carménère
CHAMPION	Difficult conditions		✓	<ul style="list-style-type: none"> • Very robust yeast • High alcohol tolerance • Ferments in extreme conditions • Fructophilic 	Varietal and terroir typicities	Challenging conditions, secondary fermentation, red wines, Shiraz, Grenache, Carménère, fruits wines
CHAMPION BOOSTER	Fast restart		✓	<ul style="list-style-type: none"> • Fast restart of fermentation • High alcohol tolerance • Highly fructophilic 	Varietal and terroir typicities	Restart stuck fermentation