



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.

OENOBRAUNDS 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.

# FERMIVIN®

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.

## MT48

*Saccharomyces cerevisiae var. cerevisiae*  
# 4882 - SELECTION IFV FRANCE - CIVB BORDEAUX

### FOR FRUITY SPICY RED WINES



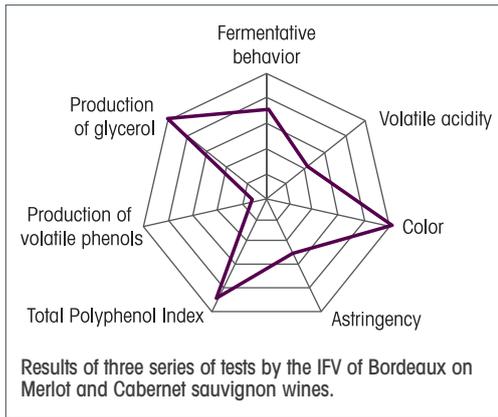
#### WINEMAKING

Fermivin® MT48 gives round, expressive wines with soft tannins and complex aromatic hints. It is suitable for wine matured for short periods (6-12 months). When used in combination with the maceration enzyme Rapidase® Extra Color, Fermivin MT48 optimizes phenol compound extraction.



#### SCIENCE & TECHNOLOGY

Fermivin MT48 produces high concentrations of glycerol, resulting in finished wine that is rounder on the palate.



#### TASTING NOTES

Delicate, elegant wine in the Bordeaux tradition. Hints of cherry, raspberry, blackberry, plum and spices.



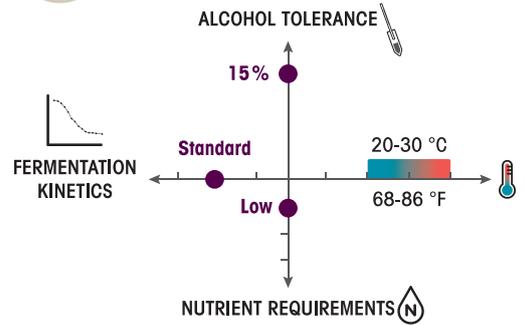
#### A TESTIMONIAL

« With Fermivin MT48 the wine has a more intense nose and greater complexity than with the other strains. Soft attack and average structure. Spicy hints. »

Tasters from the IFV Bordeaux, France comparing wine with 8 yeast strains usually used.



#### OENOLOGICAL PROPERTIES



#### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	8 – 10 g/l
Volatile acid production	< 0.24 g/l
Acetaldehyde production	< 25 mg/l
H <sub>2</sub> S production	Low
Vinylphenol production	Undetectable (POF -)
Killer factor	Neutral



#### HISTORY & DEVELOPMENT

Strain 4882 was selected and validated in the Bordeaux region (France) by the IFV (French Vine and Wine Institute), assisted by the CIVB (Bordeaux Wine Council).



#### DOSE & PACKAGING

Fermivin MT48 contains more than 10 billion active dry yeast cells per gram. Recommended dose: 20 g/hl. Packaging: 500 g and 10 kg vacuum-sealed packets. Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

#### OENOBRAUNDS SAS

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