



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 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.

# VR5

*Saccharomyces cerevisiae var. cerevisiae*  
 # VR5 - VALIDATION OENOBRANDS



AVAILABLE IN FORMULATION ILR

## FOR RED WINES TO BE AGED



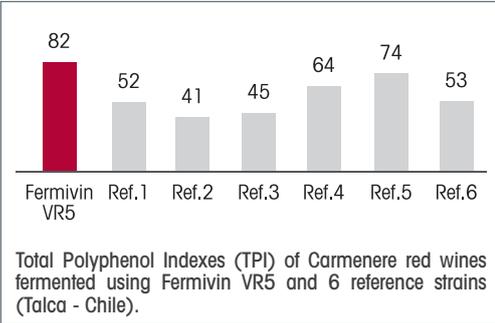
### WINEMAKING

**Fermivin® VR5** is suitable for producing red wine for maturing over extended periods. It promotes optimum extraction of polyphenols and stabilization over time. **Fermivin VR5** helps develop blackcurrant, prune and Morello cherry aromas and spicy hints. It is especially recommended for use with the maceration enzyme Rapidase® Extra Fruit to optimize color extraction and stabilization by forming pyrano-anthocyanins.



### SCIENCE & TECHNOLOGY

**Fermivin VR5** promotes polyphenol extraction, pyrano-anthocyanin formation and polysaccharide release. This gives wines destined for ageing a more robust structure and stable color.



### TASTING NOTES

Intense, deep color; red fruit and mature fruit aromas in the middle of the palate; very rich and plenty of structure.

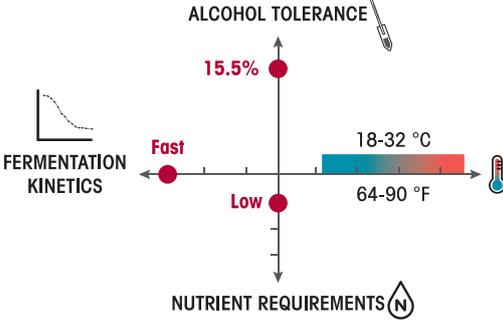


### A TESTIMONIAL

« Blackberry and plum aromas are dominant when I ferment my Syrah grapes using **Fermivin VR5**. I've noticed high alcohol conversion without any reduction odors. The resulting wine has an intense color and very pleasant mouthfeel. »  
**A winemaker from Robertson, South Africa.**



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	7 – 8 g/l
Volatile Acid production	< 0.18 g/l
Acetaldehyde production	< 20 mg/l
H <sub>2</sub> S production	Low
HCDC* activity	80%
Killer factor	Neutral

\* HCDC = Hydroxycinnamate Decarboxylase Activity



### HISTORY & DEVELOPMENT

Strain **VR5** was selected in Burgundy (France) and validated by OENOBRANDS.



### DOSE & PACKAGING

**Fermivin VR5** 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.  
**Fermivin VR5 In-Line Ready:**  
 Recommended dose: 30 g/hl.  
 Packaging: 10 kg vacuum-sealed packets.

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