



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.

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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.

# CHAMPION BOOSTER

*Saccharomyces cerevisiae* var. *bayanus*  
# 67J - SELECTION INRA - FRANCE

## FAST RESTART OF STUCK FERMENTATIONS



### WINEMAKING

Fermivin® CHAMPION BOOSTER is a fructophilic yeast and has a very high alcohol tolerance. Thanks to a new specific formulation process, the fermentation kinetics of strain 67J has been boosted. Therefore Fermivin CHAMPION BOOSTER restarts sluggish or stuck fermentations at a faster rate.

Fermivin CHAMPION BOOSTER is even more effective if added after detoxification using Extraferm® once the fermentation has stopped, as these yeast hulls are very efficient at removing toxic compounds that inhibit alcoholic fermentation.



### SCIENCE & TECHNOLOGY

Fermivin CHAMPION BOOSTER is a fructophilic yeast due to a unique hexose transporter (HXT3 version of strain 67J). The high fructose affinity gives the strain the ability to ferment fructose together with glucose and is therefore well adapted at restarting stuck fermentations. The specific production process provides an improvement in the implantation and fermentation performance, giving even more speed to the restart of fermentation.

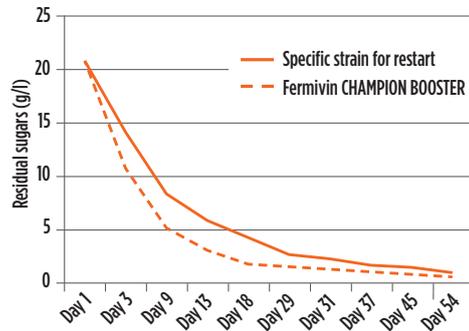


Figure: comparative efficiency of the restarting capabilities of two strains. Tests done by INRA in a Chardonnay wine at 12.85% vol. alcohol and 21.1 g/l residual sugars - pH: 3.50 - TA: 3.90 g/l H<sub>2</sub>SO<sub>4</sub> - VA: 0.46 g/l H<sub>2</sub>SO<sub>4</sub> - Free SO<sub>2</sub>: 14 mg/l - Total SO<sub>2</sub>: 92 mg/l (after addition of 4 g/hl).



### TASTING NOTES

Completing alcoholic fermentation with Fermivin CHAMPION BOOSTER protects the wine from unwanted compounds (off-flavors) as a result of slow or stuck fermentations.

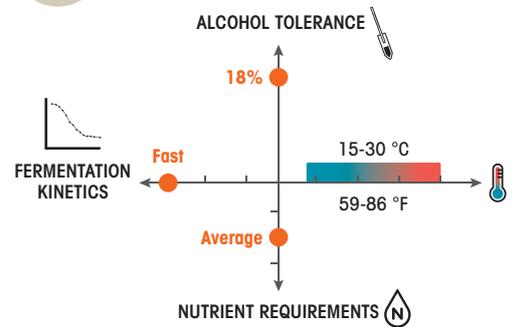


### TESTIMONIAL

« Facing a stuck fermentation with more than 20 g/L of residual sugar, an Extraferm treatment followed by inoculation with 30 g/hl of Fermivin CHAMPION BOOSTER enabled me to complete the alcoholic fermentation 3 days faster than the fastest strain we usually use to restart stuck fermentations. »



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	5 - 7 g/l
Volatile acid production	< 0.37 g/l
Acetaldehyde production	< 60 mg/l
H <sub>2</sub> S production	Average
Killer factor	Neutral



### HISTORY & DEVELOPMENT

Strain 67J was selected and validated by INRA (French National Institute for Agricultural Research) in the Corbières region (Languedoc - France) in 1967. It was first marketed by Gist-Brocades in 1978. The specific production for Fermivin CHAMPION BOOSTER was implemented in 2017.



### DOSE & PACKAGING

Fermivin CHAMPION BOOSTER contains more than 10 billion active dry yeast cells per gram.  
Recommended dose: 20-30 g/hl.  
Packaging: 500 g vacuum-sealed packets.  
Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

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