



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.

AR2

Saccharomyces cerevisiae var. cerevisiae
LO122 - VALIDATION OENOBRANDS



FOR INTENSELY AROMATIC WHITE AND ROSÉ WINES



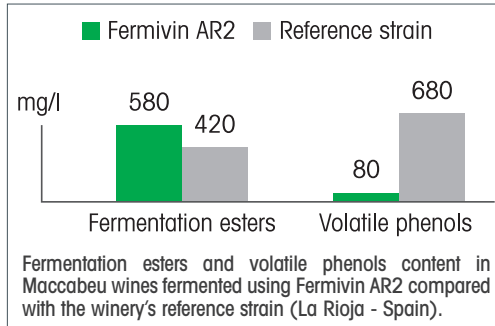
WINEMAKING

Fermivin® AR2 releases large quantities of esters, resulting in highly aromatic (rose, fruit drop, banana) white and rosé wines. It can achieve alcoholic fermentation even at low temperatures. Its best fermentation performance is in clarified must with a turbidity higher than 60 NTU. Fermivin AR2's fermentation ability can be improved by optimizing its nitrogen nutrients. Adding the autolyzed yeast Natuferm® promotes higher production of fermentation esters. Adding the nutrient Maxaferm® improves resistance to difficult fermentation conditions.



SCIENCE & TECHNOLOGY

Fermivin AR2 helps achieve optimum expression of esters (fruity hints) and does not produce volatile phenols. The aromatic profile obtained at low temperatures reveals amylic aromas (fruity fermentations esters).



TASTING NOTES

White wine with very complex, pure aromas and floral, fruity hints, whether the wine is produced from grape varieties with a high thiol precursor content or from neutral grape varieties.



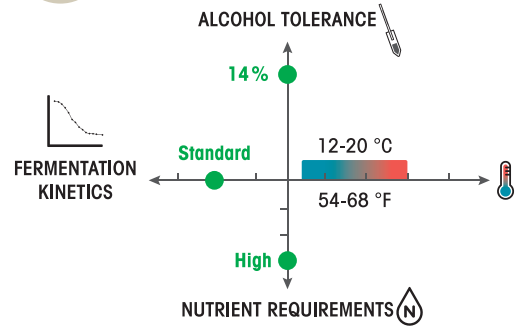
A TESTIMONIAL

« I get the best product using **Fermivin AR2** with Marsanne grapes: an intense white peach nose, balanced mouthfeel, no bitterness and plenty of aromas. »

A producer from the Rhone Valley, France.



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO ₂ production	< 30 mg/L
Glycerol production	4 – 6 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Average
Vinylphenol production	Undetectable (POF -)
Killer factor	Killer K2



HISTORY & DEVELOPMENT

Strain LO122 was selected in the Loire Valley (France) and validated by OENOBRANDS.



DOSE & PACKAGING

Fermivin AR2 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 AR2 In-Line Ready: Recommended dose: 30 g/hL. Packaging: 2x5 Kg vacuum-sealed packets.

OENOBRANDS SAS

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