



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 50 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.

C88

Saccharomyces cerevisiae var. *cerevisiae*
 # LW88 – VALIDATION OENOBANDS

AROMATIC AND COMPLEX BRANDIES & COGNAC



WINEMAKING

Fermivin® C88 is a yeast for the production of aromatic and complex brandies and Cognac. It has a good fermentation kinetics and presents a high production of esters.



SCIENCE & TECHNOLOGY

A study conducted by the BNIC (Bureau National Interprofessionnel du Cognac), comparing brandies produced by Fermivin C88 and by the reference strain in the area, showed an increased production of aroma compounds and especially esters in the modalities with Fermivin C88. The ratio of total esters/higher alcohols was also more favorable with Fermivin C88.

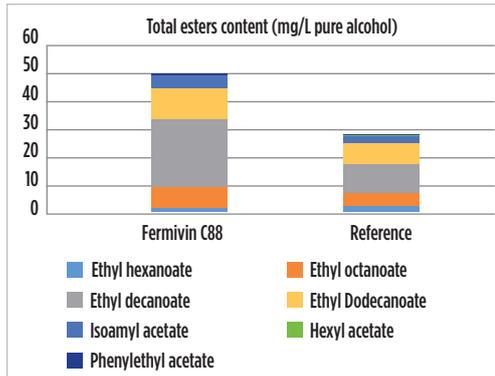


Figure 1. Analysis of the total esters content (mg/L pure alcohol) of brandies produced with Fermivin C88 and the reference strain for Cognac (Cognac, France).

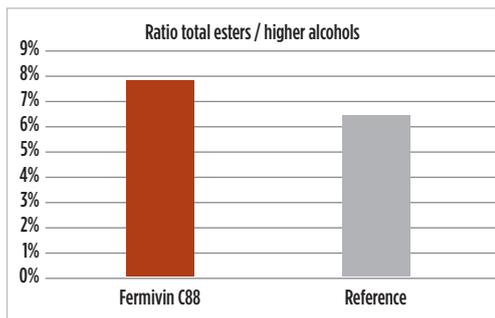


Figure 2. Analysis of the aromatic compounds and higher alcohols of brandies produced with Fermivin C88 and the reference strain for Cognac (Cognac, France).



TASTING NOTES

Brandies and Cognac made with Fermivin C88 are described as floral with rose, fruity, and caramel notes, clean, with good roundness, complexity and well balanced.

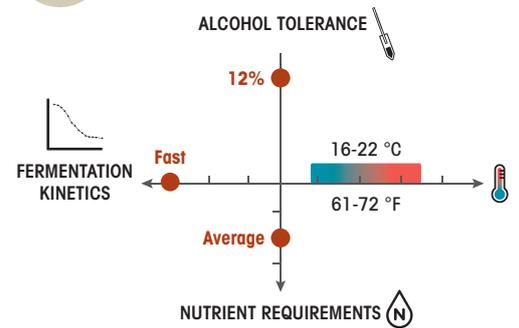


TESTIMONIAL

« The brandy produced with Fermivin C88 was the roundest one, rich in intense floral aromas and also the most appreciated by the tasting jury. ».



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	6 - 7 g/L
Volatile acid production	< 0.18 g/L
Acetaldehyde production	20 mg/L
H ₂ S production	Low
Killer factor	Killer



HISTORY & DEVELOPMENT

Strain LW88 is a strain from Gist-Brocades collection and validated by Oenobands in collaboration with the BNIC (Bureau National Interprofessionnel du Cognac) for brandy production.



DOSE & PACKAGING

Fermivin C88 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.

OENOBANDS SAS

Parc Agropolis II - Bât 5
 2196 Boulevard de la Lironde
 CS 34603 - 34397 Montpellier Cedex 5 - FRANCE
 RCS Montpellier - SIREN 521 285 304

info@oenobands.com
 www.oenobands.com

DISTRIBUTED BY: