



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.

P21
Saccharomyces cerevisiae var. cerevisiae
 # P21L12 - SELECTION IFV - FRANCE



HIGH QUALITY FRUITY RED WINES



WINEMAKING

Fermivin® P21 is well adapted to any winemaking itineraries, able to ferment at low temperature (12 °C) and suitable for cold soaking. It is also giving very good results after hot pre-fermentation maceration.

Fermivin P21 produces high quality fruity red wines, with stable aromas, stable red pigments and a good structure, ensuring a good aging potential.



SCIENCE & TECHNOLOGY

Fermivin P21 is able to release a lot of aromatic compounds and in particular ethyl esters (red and dark fruits) that are aromas stable in the time. The high Total Polyphenol Index obtained in the wines fermented with Fermivin P21 ensures a good potential for aging. Thanks to its very high HCDC activity (HCDC = 100 %), the level of pyranoanthocyanins is very high providing a stable color to the wine.

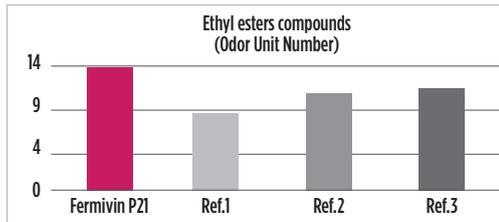


Figure 1. Ethyl esters content of a Pinot noir wine fermented with Fermivin P21 compared to 3 strains of reference (Burgundy - France).

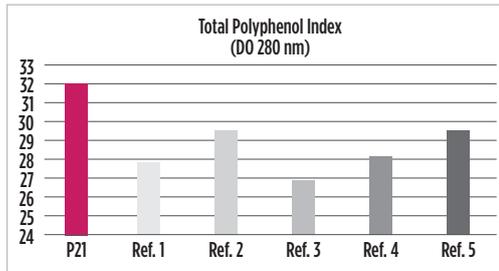


Figure 2. Total Polyphenol Index of a Pinot noir wine fermented with Fermivin P21 compared to wines obtained with 5 strains of reference (Burgundy - France).



TASTING NOTES

Fermivin P21 produces very fruity red wines with blueberry, blackberry and raspberry notes and a good mouthfeel.



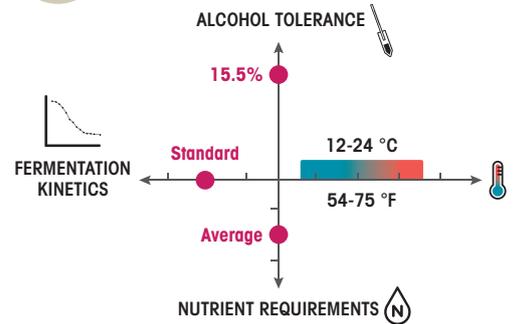
TESTIMONIAL

« Fermivin P21 has performed very well the fermentation, giving very fruity and subtle wines. I have been very happy with this yeast and will use it for all my premium wines. »

Winemaker in Burgundy, France.



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	6 – 8 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Low
Killer factor	Neutral



HISTORY & DEVELOPMENT

Strain P21L12 was selected by IFV Beaune (French Institute of the Vine and the Wine) in Burgundy (France) and validated by OENOBRANDS in 2018.



DOSE & PACKAGING

Fermivin P21 contains more than 10 billion active dry yeast cells per gram.

Recommended dose: 20 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.

Fermivin P21 In-Line Ready:

Recommended dose: 30 g/hL.

Packaging: 2x5 Kg vacuum-sealed packets.

OENOBRANDS SAS

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