PROUD HISTORY BRIGHT FUTURE

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®

JB3

Saccharomyces cerevisiae var. cerevisiae

 # JB3 - SELECTION CIVAM CORSICA - FRANCE

In-Line Ready

AVAILABLE IN FORMULATION ILR

AROMATIC, FLORAL, LIGHT WINES

WINEMAKING

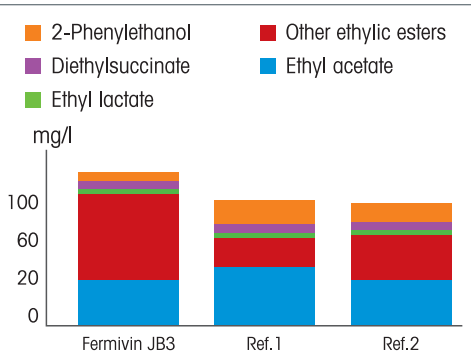
Fermivin® JB3 promotes aromatic complexity in wine produced from grape varieties that are neutral or not considered very aromatic (Ugni blanc, Airén, Maccabeu, Chenin blanc, etc.). It also ferments highly clarified musts. Recommended for aromatic, floral white wines.

This yeast is suitable for high-volume winemaking to produce wine in which the aromatic profile is stable over time.

It is also approved by the BNIC (French National Cognac Industry Board) for producing Cognac base wines.

SCIENCE & TECHNOLOGY

Fermivin JB3 metabolism produces large quantities of higher alcohol esters, such as 2-phenylethanyl acetate (rose, honey) and isobutyl acetate (pineapple).



2-phenylethanol and ethyl ester content of Vermentino white wines made in a winery using Fermivin JB3 and 2 reference strains (Corsica - France).

TASTING NOTES

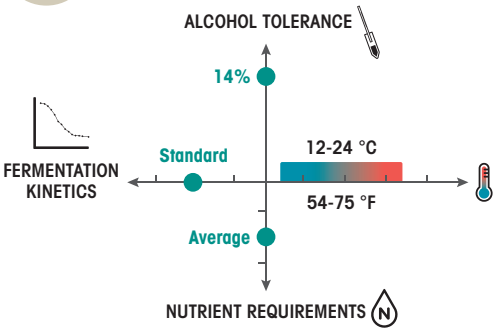
Harmonious nose and mouthfeel, with high expression of floral and fruity aromas.

A TESTIMONIAL

« *We use **Fermivin JB3** with Torrontes and Chardonnay grapes. We obtain excellent fruity, expressive wines with good volume, which showcase each grape variety's distinctive features. When used with average quality grapes, this yeast gives us better quality finished wine.* »

An oenologist from the San Juan region of Argentina.

OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/l
Glycerol production	4 – 6 g/l
Volatile acid production	< 0.18 g/l
Acetaldehyde production	< 20 mg/l
H_2S production	Low
Killer factor	Killer K2

HISTORY & DEVELOPMENT

Strain **JB3** was selected and validated by CIVAM (Centre d'Initiatives pour Valoriser l'Agriculture et le Milieu Rural) in Corsica (France).

DOSE & PACKAGING

Fermivin JB3 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 JB3 In-Line Ready:

Recommended dose: 30 g/hl.

Packaging: 10 kg vacuum-sealed packets.

AGENCE RESELLE - agence-reselle.com - 12/2019

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.

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