



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.

# VB1

*Saccharomyces cerevisiae var. bayanus*  
# VB1 - VALIDATION OENOBRANDS

## THE IDEAL YEAST STRAIN FOR RIESLING



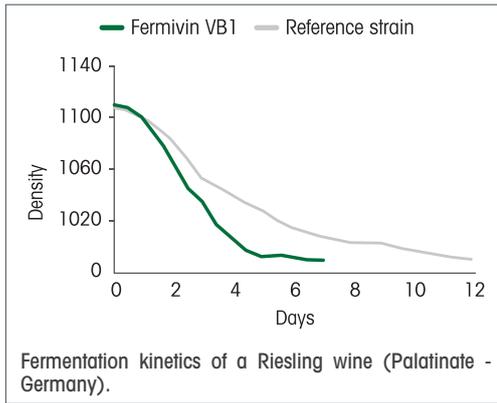
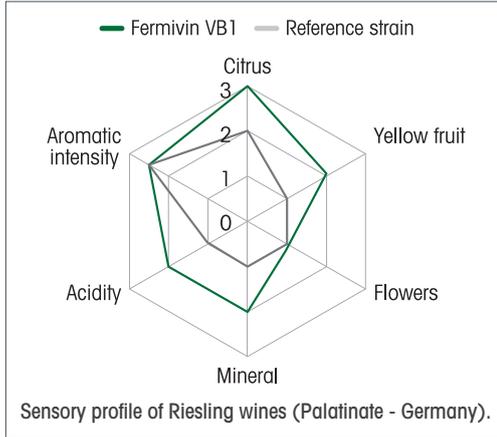
### WINEMAKING

Fermivin® VB1 is well adapted to ferment very clear musts, is a strong fermenter and has a low nutrient demand. In case of very low turbidity an addition of nutrients such as Maxaferm® is recommended. The consumption of a part of the malic acid by Fermivin VB1 delays the start of malolactic fermentation.



### SCIENCE & TECHNOLOGY

Fermivin VB1 is recommended for the production of qualitative Riesling wines by the most important German wine technology and research institutes.



### TASTING NOTES

Very stable aromas keeping the freshness of wines over 12 month, especially on elegant Riesling and Grüner veltliner wines. Citrus, yellow fruits and floral aromas, with minerality and good acidity.

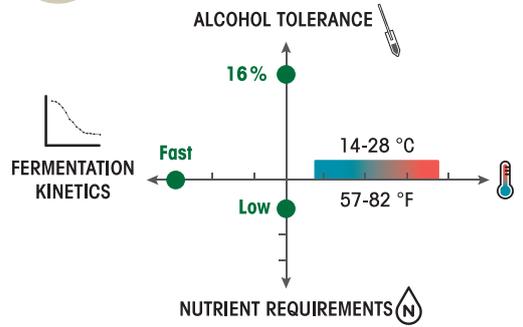


### A TESTIMONIAL

« The Riesling wines are very clear and elegant with a slight elderflower aroma. Usually the wines are dominated by their specific varietal aromas. Fermivin VB1 aromas are very stable, that means that wines are still young and fresh after 12 month. »  
A winemaker from Palatinate area, Germany.



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	5 – 7 g/l
Volatile Acid production	< 0.15 g/l
Acetaldehyde production	< 20 mg/l
H <sub>2</sub> S production	Low
Vinyl-phenol production	Undetectable (POF -)
Killer factor	Killer



### HISTORY & DEVELOPMENT

Strain VB1 was selected in the Alsace area (France) and validated by OENOBRANDS.



### DOSE & PACKAGING

Fermivin VB1 contains more than 10 billion active dry yeast cells per gram.  
Recommended dose: 20 g/hl.  
Packaging: 500 g and 15 kg vacuum-sealed packets.  
Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

## OENOBRANDS SAS

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