



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.



FOR FRUITY SMOOTH RED AND ROSÉ WINES



WINEMAKING

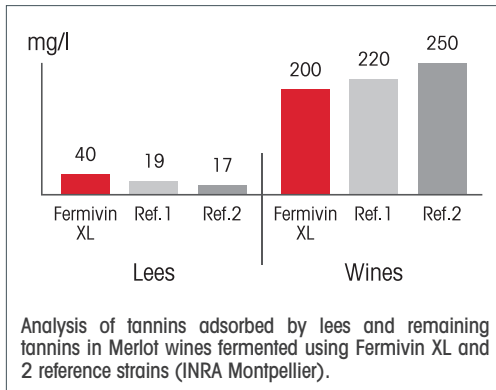
Fermivin® XL produces fruity red wine with softer tannins; as a result, wine for rapid consumption has a less aggressive structure.

Fermivin XL is suitable for short maceration. When used in combination with the maceration enzyme Rapidase® Extra Color, Fermivin XL optimizes color and polyphenol extraction.



SCIENCE & TECHNOLOGY

Fermivin XL has a great ability to adsorb the most galloyl esters astringent tannins and thus reduces wine astringency.



TASTING NOTES

Red and black fruit hints, with low astringency and roundness on the palate.



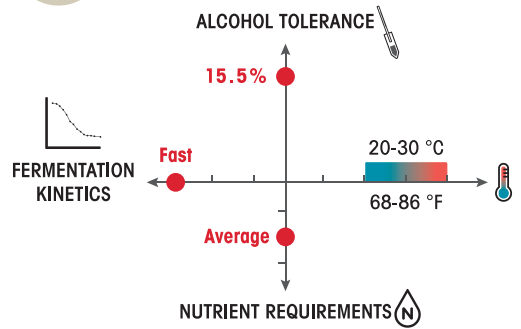
A TESTIMONIAL

« Fermivin XL is the best strain for my Tempranillo and Syrah grapes when I want wine with softer tannins and intense fruitiness. »

A winemaker from the Granite Belt region of Australia.



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/l
Glycerol production	7 – 9 g/l
Volatile acid production	< 0.24 g/l
Acetaldehyde production	< 20 mg/l
H ₂ S production	Low
Vinylphenol production	Undetectable (POF -)
Killer factor	Neutral



HISTORY & DEVELOPMENT

Strain CECTA 11947 XL was selected and validated by the University of Santiago (Chile).



DOSE & PACKAGING

Fermivin XL 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.

OENOBRANDS SAS

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