



# Fermivin®



## 7013

*Saccharomyces cerevisiae* var. *cerevisiae*  
# 7013 - SELECTION INRAe - FRANCE

## FAST FERMENTATIONS THAT RESPECT GRAPE, TERROIR AND FRUIT TYPES

### WINEMAKING

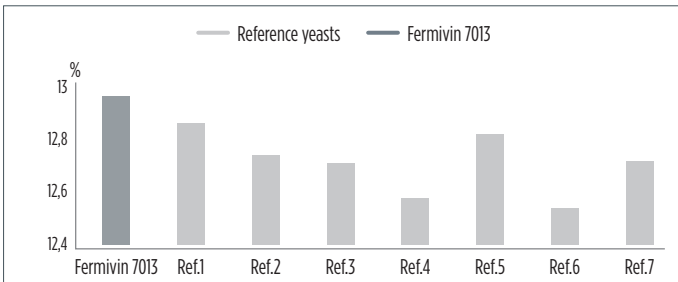
**Fermivin® 7013** guarantees robust and high-performance fermentation.

**Fermivin 7013** is suitable for producing all types of wine, including fruit wines and base wines for distillation (low production of higher alcohols and acetaldehyde).

For red wine production, Fermivin 7013 used in combination with the maceration enzyme **Rapidase® Extra Fruit**, optimises the extraction and stabilisation of finished wine colour by forming pyrano-anthocyanins.

### SCIENCE & TECHNOLOGY

**Fermivin 7013** achieves the efficient conversion of sugar to ethanol and fast, complete fermentation without producing undesirable metabolites.



Alcohol content obtained after fermentation of a Merlot must using Fermivin 7013 and various yeast strains (Languedoc - France).

### TESTIMONIAL

« More than 110 million hectoliters of wine have been produced with **Fermivin 7013** since its launch in 1977 by Gist-Brocades. This proves **Fermivin 7013's** reliability and effectiveness. »

**The OENOBRANDS team.**

### TASTING NOTES

Enhancement of the varietal aromas of the fruit while respecting the typical features of their terroir.

### OENOLOGICAL PROPERTIES

Alcohol tolerance	14.5%
Fermentation kinetics	Fast
Nutrient requirements	Low
Temperatures	14-35 °C / 57-95 °F

### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/L
Glycerol production	6-8 g/L
Volatile acid production	< 0.18 g/L
Acetaldehyde production	< 20 mg/L
H <sub>2</sub> S production	Low
HCDC* activity	80%
Killer factor	Neutral

\*HCDC = Hydroxycinnamate Decarboxylase Activity

### HISTORY & DEVELOPMENT

**Specie:** *Saccharomyces cerevisiae* var. *cerevisiae*

Strain **7013** was selected and validated by INRAe (National Research Institute for Agriculture, Food and the Environment) in the Corbières region (Languedoc - France) in 1970. It has been marketed in Active Dry Yeast form since 1977.

### DOSE & PACKAGING

Contains more than 10 billion active dry yeast cells per gram. Must be stored in its sealed, original packaging in a cool (5-15 °C/ 41-59 °F) dry place.

#### **Fermivin 7013 classic**

Recommended dose: 20 g/hL.

Packaging: 500 g and 15 Kg vacuum-sealed packets.

#### **In-Line Ready Fermivin 7013**

Recommended dose: 30 g/hL.

Packaging: 500 g vacuum-sealed packets.

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*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 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.*  
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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.

### OENOBRANDS SAS

Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde  
34980 Montferrier sur Lez - France  
RCS Montpellier - SIREN 521 285 304  
info@oenobrand.com • www.oenobrand.com

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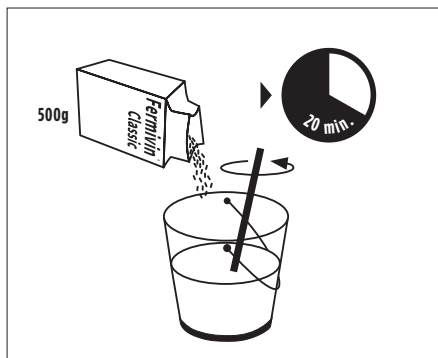
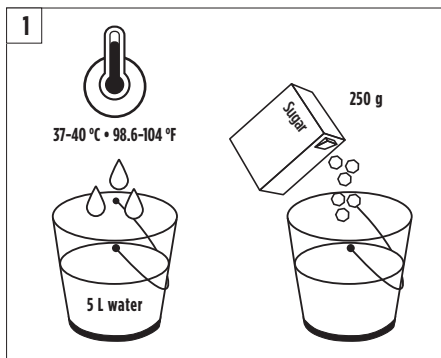


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## REHYDRATION PROTOCOL

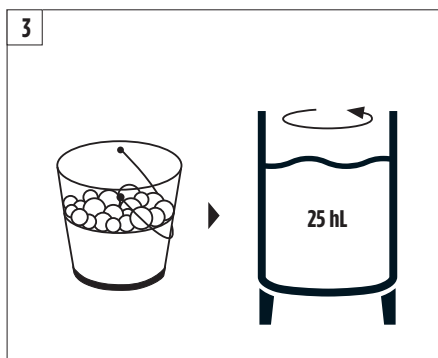
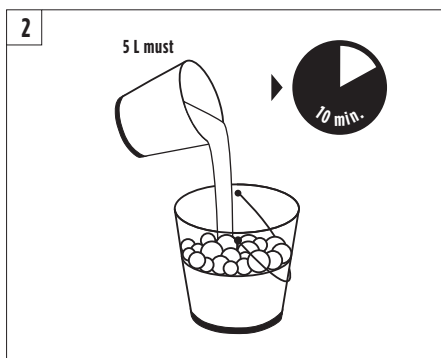
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



1. Mix 5 L of water and 250 g of sugar at 37-40 °C / 98.6-104 °F.

This medium allows the most effective rehydration of the yeast and promotes maximum yeast viability.

Add 500 g of **Fermivin 7013** while mixing vigorously for good dispersion. Let the yeast rehydrate for 20 minutes. The odorous foam that appears is a sign of the beginning of yeast activity.



2. Add 5 L of must to adjust the temperature of the rehydrated yeast to that of the must to be fermented. Let it stand for 10 minutes.

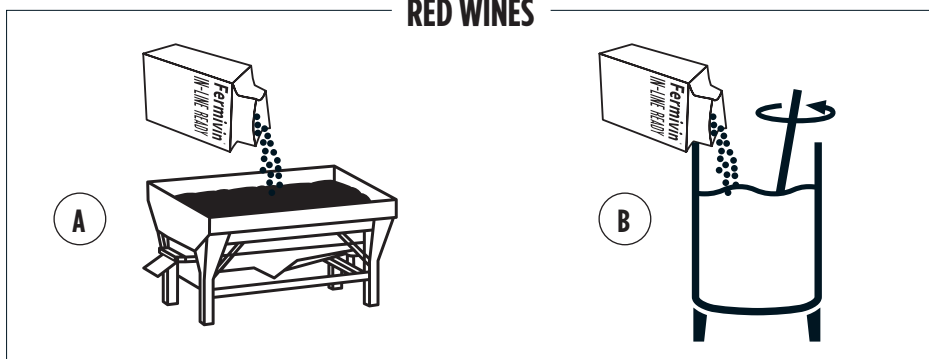
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

## IN-LINE READY PROTOCOL

THE IN-LINE READY FERMIVIN YEASTS ARE DESIGNED TO BE ADDED DIRECTLY TO MUST, EITHER USING AN AUTOMATED SOLID-LIQUID MIXER OR A MANUAL OPERATION AT A DOSE OF 30 G/HL.



### RED WINES



### WHITE & ROSÉ WINES



The manual operation can be a direct addition on grapes at reception **(A)**; or to must during the first homogenisation pump over at vatting **(B)** or after clarification. The temperature of the must to be inoculated should be above 15 °C.

For white and rosé winemaking, we recommend supplementation after the must clarification with **Extraferm® D'tox** at 20 to 40 g/hL. The lower the turbidity, the higher the dose rate.

For red winemaking, in cases of cold pre-fermentation, add the yeast after warming up.