



Fermivin®



A33

Saccharomyces cerevisiae var. *cerevisiae*
331 - SELECTION UNIVERSITY OF CHILE

STRUCTURED AND COMPLEX RED WINES

WINEMAKING

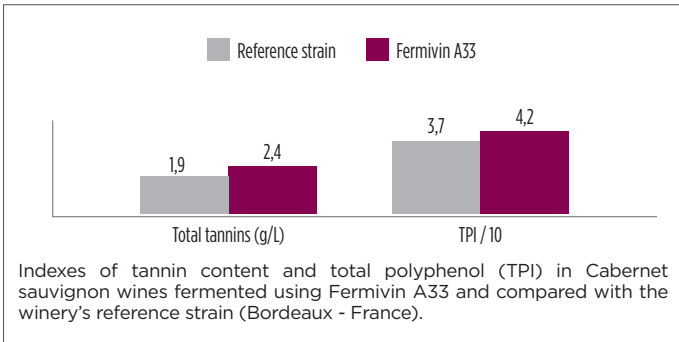
Fermivin® A33 is especially suitable for producing wines aged in barrels.

It has a very high alcohol tolerance and can complete fermentation up to 15% alcohol, or even higher with a good nutrition regime.

When used in combination with the maceration enzyme **Rapidase® Extra Fruit**, **Fermivin A33** optimises colour and phenol compound extraction.

SCIENCE & TECHNOLOGY

Fermivin A33 promotes polyphenol extraction and stabilises anthocyanins (as pyranoanthocyanins).



TESTIMONIAL

« **Fermivin A33** performed well during fermentation in several vintages and gave a complex wine with enough material to ensure good cellaring potential. »

A cellar master from the Graves region, Bordeaux, France.

TASTING NOTES

Fruity (blackcurrant and blackberry) aromas; toasty and chocolate hints.

OENOLOGICAL PROPERTIES

Alcohol tolerance	15.5%
Fermentation kinetics	Fast
Nutrient requirements	High
Temperatures	22-30 °C / 72-86 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 30 mg/L
H ₂ S production	Low
HCDC* activity	65%
Killer factor	Killer

* HCDC = Hydroxycinnamate Decarboxylase Activity

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae* var. *cerevisiae*

Strain **331** was selected and validated by the University of Chile.

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.

Recommended dose: 20 g/hL.

Packaging: 500 g and 10 Kg 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. OENOBANDS 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.

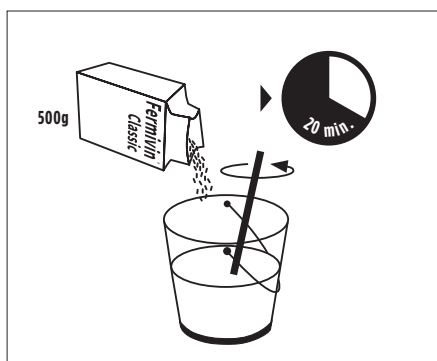
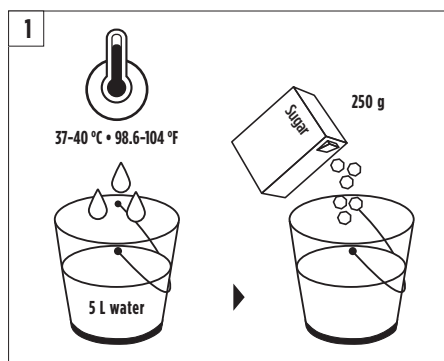
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REHYDRATION PROTOCOL

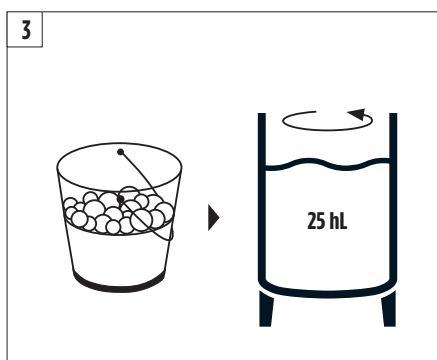
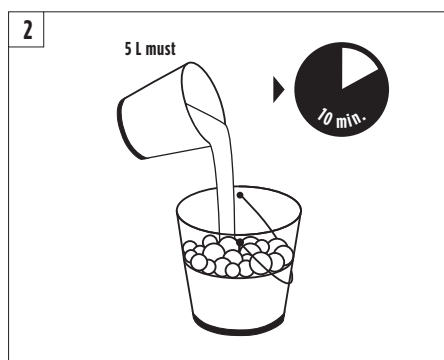
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 A33** 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.