Fermivin®

PROUD HISTORY BRIGHT FUTURE

SPECIFICALLY PRODUCED FOR IN-LINE READY EASY INOCULATION

AR2

Saccharomyces cerevisiae var. cerevisiae
LO122 - VALIDATION OENOBRANDS

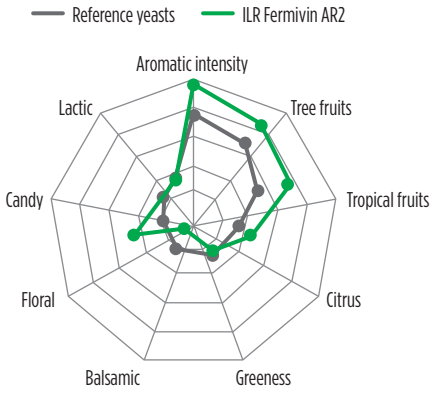
INTENSELY AROMATIC WHITE AND ROSÉ WINES

WINEMAKING

Fermivin® AR2 releases large quantities of esters and low levels of volatile phenols. This makes highly aromatic, clean, complex, and gourmet white and rosé wines (rose, tropical fruits, pineapple). It can achieve alcoholic fermentation at low temperatures (12–14 °C). Its best fermentation aroma performance is in clarified must with a turbidity higher than 60 NTU. Adding the autolysed yeast **Natuferm® Pure** improves its fermentation ability.

SCIENCE & TECHNOLOGY

Fermivin AR2 helps to get the best expression of esters (fruity hints) and does not produce volatile phenols. The aromatic profile obtained at low temperatures reveals fruity fermentation esters.



Airén wine fermented with ILR Fermivin AR2 compared to the reference strain of the winery (Cooperative in La Mancha, Spain).

TESTIMONIAL

« *I get the best product using* **Fermivin AR2** *with Marsanne grapes: an intense white peach nose, a balanced mouthfeel, no bitterness and plenty of aromas.* »
A producer from the Rhone Valley, France.

TASTING NOTES

White wine with very complex, pure aromas and floral, fruity hints, whether the wine is produced from grape varieties with a high thiol precursor content or from neutral grape varieties.

OENOLOGICAL PROPERTIES

Alcohol tolerance	16 %
Fermentation kinetics	Standard
Nutrient requirements	High
Temperatures	12-20 °C / 54-68 °F

METABOLIC CHARACTERISTICS

SO_2 production	< 30 mg/L
Glycerol production	4-6 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 20 mg/L
H_2S production	Average
Vinylphenol production	Undetectable (POF -)
Killer factor	Killer K2

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*
Strain **LO122** was selected in the Loire Valley (France) and validated by OENOBRANDS.

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 AR2 classic
Recommended dose: 20 g/hL.
Packaging: 500 g and 10 Kg vacuum-sealed packets.

In-Line Ready Fermivin AR2
Recommended dose: 30 g/hL.
Packaging: 500 g vacuum-sealed packets.

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.

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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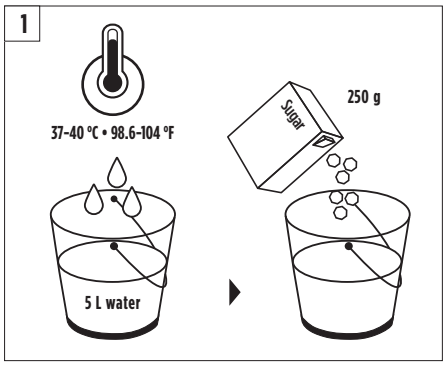
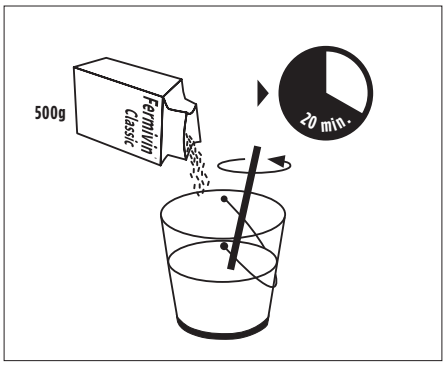
AR2

Saccharomyces cerevisiae var. cerevisiae
LO122 - VALIDATION OENOBRANDS

REHYDRATION PROTOCOL

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

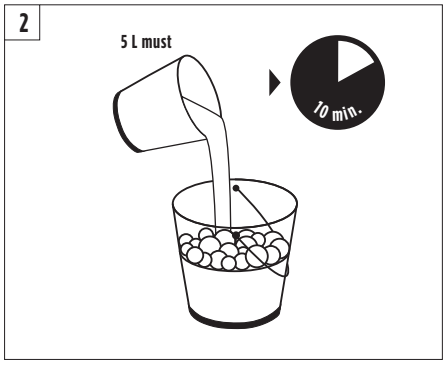


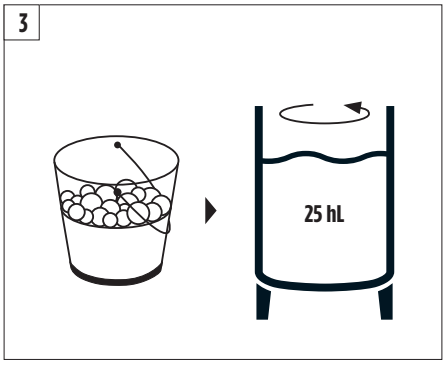


1. Mix 5 L of water and 250 g of sugar at 37-40 °C / 98.6-104 °F.

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

Add 500 g of **Fermivin AR2** 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.

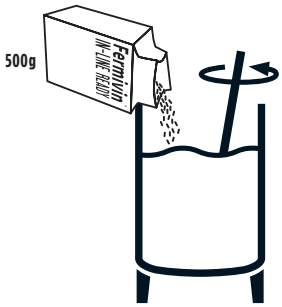
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

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.

SPECIFICALLY PRODUCED FOR IN-LINE READY EASY INOCULATION

WHITE & ROSÉ WINES



For white and rosé winemaking, the manual operation can be a direct addition to must after clarification.

The temperature of the must to be inoculated should be above 15 °C. A proper standard homogenisation after yeast addition is required.

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.