



Fermivin®



FAST RESTART OF STUCK FERMENTATIONS

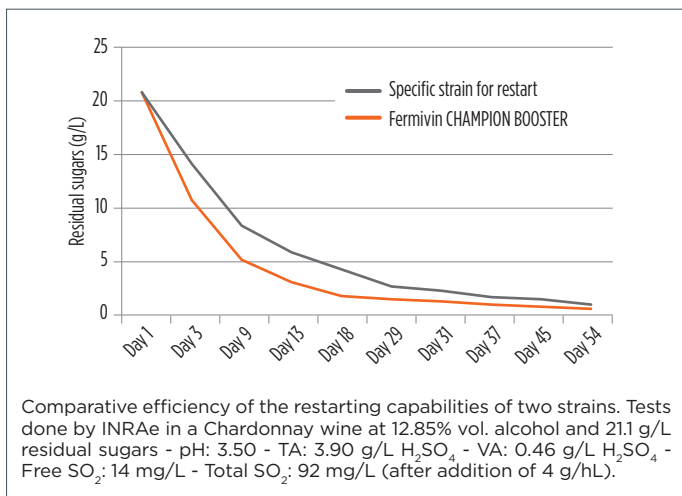
WINEMAKING

Fermivin® CHAMPION BOOSTER is a fructophilic yeast and has a very high alcohol tolerance. Thanks to a new specific formulation process, the fermentation kinetics of strain 67J have been boosted. Therefore **Fermivin CHAMPION BOOSTER** restarts sluggish or stuck fermentations at a faster rate.

Fermivin CHAMPION BOOSTER is even more effective if added after detoxification using **Extraferm® D'tox** once the fermentation has stopped, as these yeast hulls are very efficient at removing toxic compounds that inhibit alcoholic fermentation.

SCIENCE & TECHNOLOGY

Fermivin CHAMPION BOOSTER is a fructophilic yeast due to a unique hexose transporter (HXT3 version of strain 67J). The high fructose affinity gives the strain the ability to ferment fructose together with glucose and is therefore well adapted for restarting stuck fermentations. The specific production process provides an improvement in implantation and fermentation performance, giving even more speed to the restart of fermentation.



TESTIMONIAL

« Facing a stuck fermentation with more than 20 g/L of residual sugar, an **Extraferm D'tox** treatment followed by inoculation of **Fermivin CHAMPION BOOSTER** enabled me to complete the alcoholic fermentation 3 days faster than the fastest strain we usually use to restart stuck fermentations. »

A winemaker from Palatinate area - Germany.

TASTING NOTES

Completing alcoholic fermentation with **Fermivin CHAMPION BOOSTER** protects the wine from unwanted compounds (off-flavours) as a result of slow or stuck fermentations.

OENOLOGICAL PROPERTIES

Alcohol tolerance	18%
Fermentation kinetics	Fast
Nutrient requirements	Average
Temperatures	15-30 °C / 59-86 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.37 g/L
Acetaldehyde production	< 60 mg/L
H ₂ S production	Average
Killer factor	Neutral

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. bayanus*
Strain **67J** was selected and validated by INRAe (National Research Institute for Agriculture, Food and the Environment) in the Corbières region (Languedoc - France) in 1967. It was first marketed by Gist-Brocades in 1978. The specific production for **Fermivin CHAMPION BOOSTER** was implemented in 2017.

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 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.

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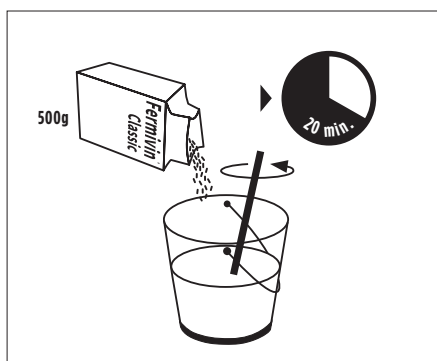
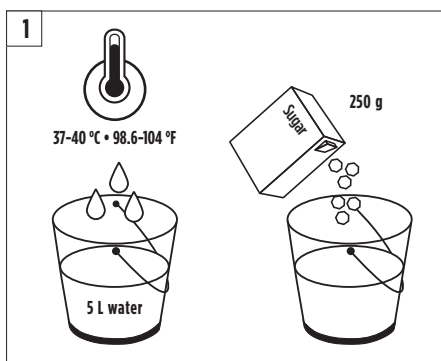


**CHAMPION
BOOSTER**

Saccharomyces cerevisiae var. bayanus
67J - SELECTION INRAe - FRANCE

REHYDRATION PROTOCOL

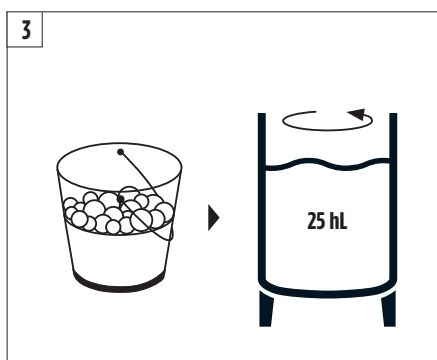
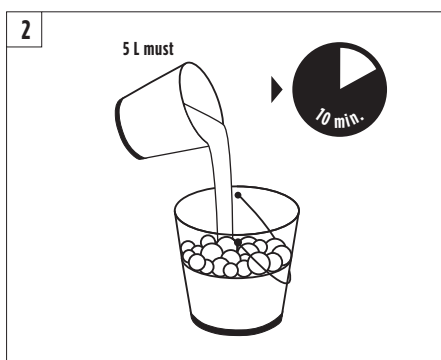
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 CHAMPION BOOSTER** 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.