



# Fermivin®



## E73

*Saccharomyces cerevisiae* var. *cerevisiae*  
# 7303 - SELECTION INRAe - FRANCE

## EARLY RELEASE FRUITY RED WINES

### WINEMAKING

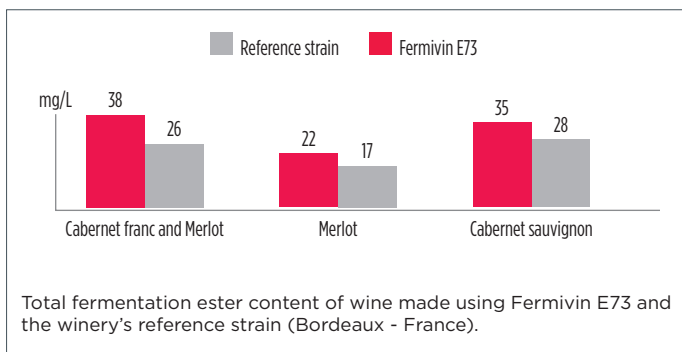
**Fermivin® E73** produces fruity, balanced wine for rapid consumption.

As a cryophilic yeast strain, it is especially suitable for fermenting must that undergoes cold pre-fermentation maceration.

**Fermivin E73** can be added during pre-fermentation maceration for better propagation. It is especially recommended to use with the maceration enzyme **Rapidase® Extra Color** to optimise colour and polyphenol extraction.

### SCIENCE & TECHNOLOGY

**Fermivin E73** results in high fermentation ester production.



### TESTIMONIAL

« **Fermivin E73** produces a Cabernet franc wine that is highly perfumed, fruity and has a deeper colour. It is more medium-bodied than wine produced using the reference strain. »

**A winemaker from the Loire Valley, France.**

### TASTING NOTES

Very supple, fruity red wine with hints of red and black fruit (strawberry, raspberry, Morello cherry).

### OENOLOGICAL PROPERTIES

Alcohol tolerance	15%
Fermentation kinetics	Standard
Nutrient requirements	High
Temperatures	10-28 °C / 50-82 °F

### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.31 g/L
Acetaldehyde production	< 30 mg/L
H <sub>2</sub> S production	Average
Vinylphenol production	Undetectable (POF -)
Killer factor	Neutral

### HISTORY & DEVELOPMENT

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

Strain **7303** was selected and validated by INRAe (National Research Institute for Agriculture, Food and the Environment) in the Bordeaux region (France) in 1973. It was first marketed by Gist-Brocades in 1978.

### 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 E73 classic

Recommended dose: 20 g/hL.

Packaging: 500 g and 10 Kg vacuum-sealed packets.

#### In-Line Ready Fermivin E73

Recommended dose: 30 g/hL.

Packaging: 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.

### OENOBANDS SAS

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### DISTRIBUTED BY:



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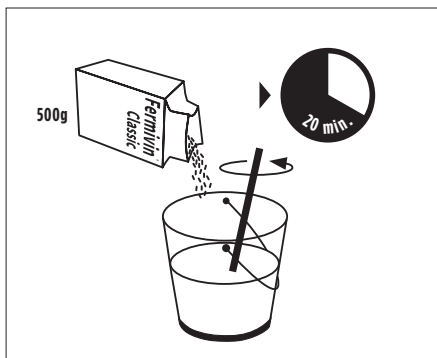
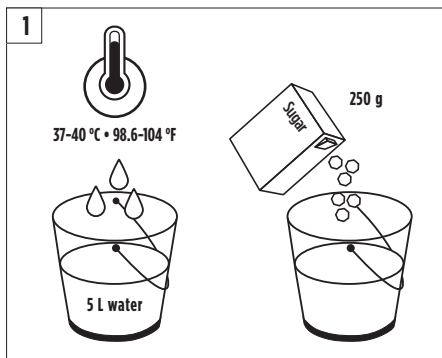


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## REHYDRATION PROTOCOL

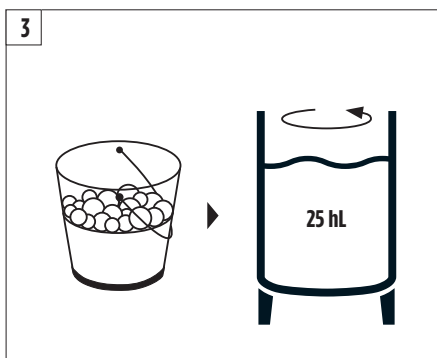
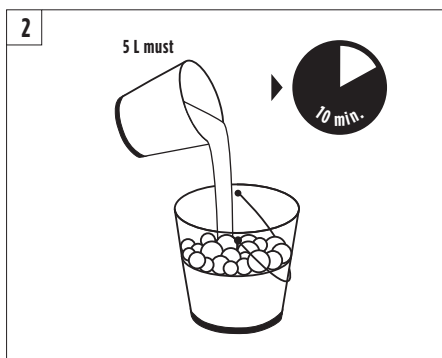
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 E73** 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.

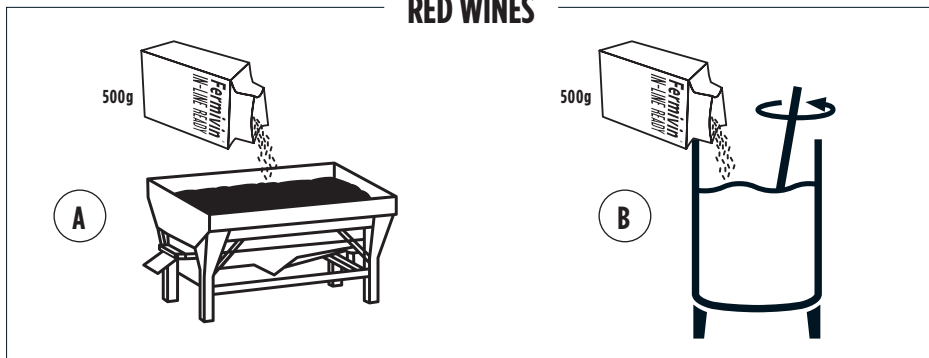
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

## 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



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

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