



# Fermivin®



## IT61

*Saccharomyces cerevisiae* var. *cerevisiae*  
# LW61 - VALIDATION OENOBRANDS

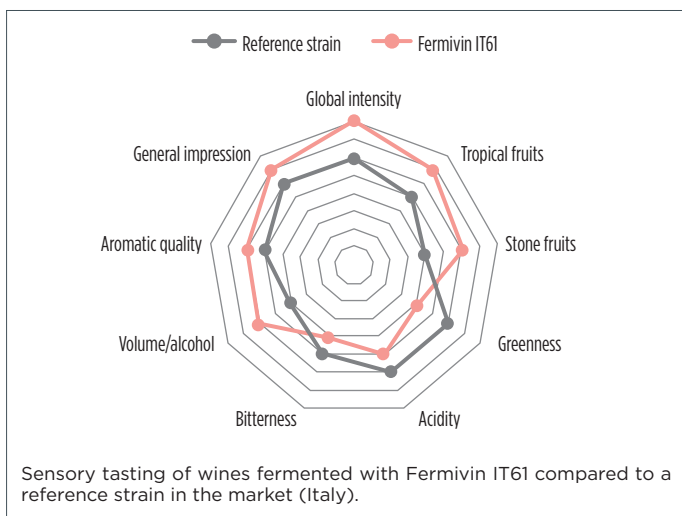
## INTENSE TROPICAL WHITE AND ROSÉ WINES

### WINEMAKING

**Fermivin® IT61** promotes aromatic expression (even in neutral varieties) and complexity in white and rosé wines. It has a significant production of aromas, such as ethyl esters, and also thiols in varieties with precursors. The aromas are described as grapefruit, tropical fruits and pineapple. It also contributes to an ample mouthfeel particularly when lees contact is applied. It is recommended for tank and barrel fermentations. Particularly low VA production is a noticeable fermentative property. These properties make it perfect for varieties like Vermentino, Verdicchio, Trebbiano, Viognier, Chardonnay and Gewürztraminer.

### SCIENCE & TECHNOLOGY

In comparative tests, in wineries, with reference yeasts generally found in the market, the wines produced with **Fermivin IT61** were described by the winemakers as the most complex and intense at the same time.



### TESTIMONIAL

« Very aromatic and elegant wines in the thiols/tropical style (pineapple, grapefruit). Very interesting profile for Vermentino. The wine was definitely the most complex and intense at the same time. »

**A winemaker from Sardinia, Italy.**

### TASTING NOTES

Aromatic, fresh and complex wines. Very intense and clean, citrusy, zesty and predominant grapefruit notes. Good mouthfeel, very long finish and persistence.

### OENOLOGICAL PROPERTIES

Alcohol tolerance	14.5%
Fermentation kinetics	Fast
Nutrient requirements	Average
Temperatures	15-28 °C / 59-82 °F

### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.15 g/L
Acetaldehyde production	< 20 mg/L
H <sub>2</sub> S production	Low
Killer factor	Killer

### HISTORY & DEVELOPMENT

**Specie:** *Saccharomyces cerevisiae* var. *cerevisiae*  
Strain **LW61** has been obtained from Gist-brocades's wine yeast collection and validated in 2019 by OENOBANDS.

### 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 IT61 classic

Recommended dose: 20 g/hL.  
Packaging: 500 g vacuum-sealed packets.

#### In-Line Ready Fermivin IT61

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. 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:



# Fermivin<sup>®</sup>

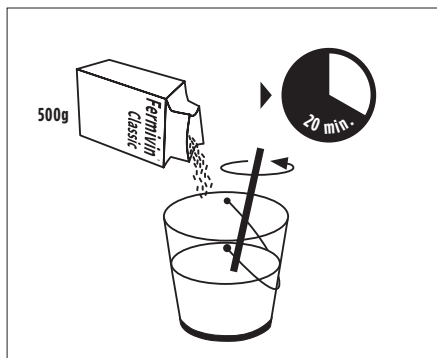
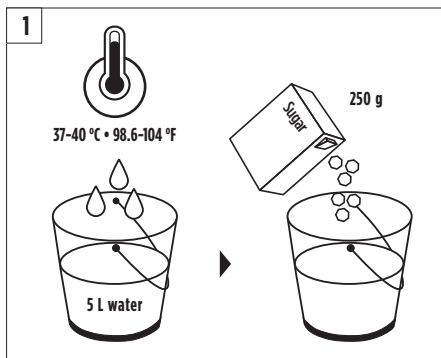


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## REHYDRATION PROTOCOL

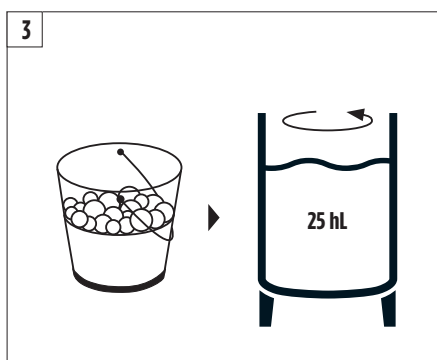
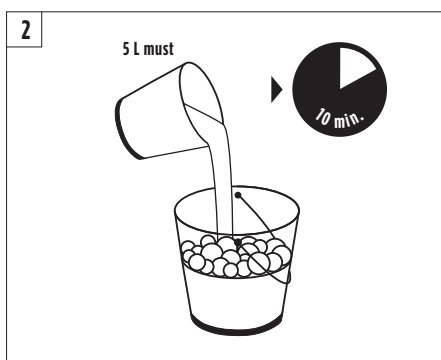
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 IT61** 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.

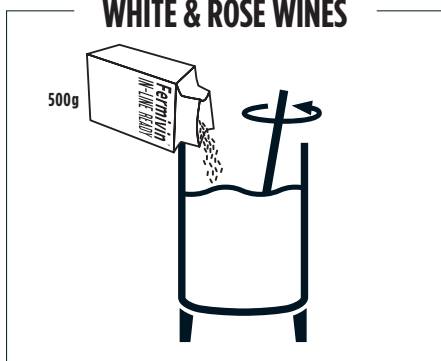
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

## 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.



### 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<sup>®</sup> D'tox** at 20 to 40 g/hL. The lower the turbidity, the higher the dose rate.