Fermivin®

PF6

Saccharomyces cerevisiae var. cerevisiae
LW06 - VALIDATION OENOBRANDS

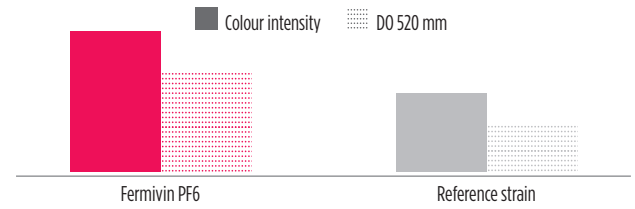
FRUITY AND ELEGANT RED WINES

WINEMAKING

Fermivin® PF6 produces elegant, round and balanced wines.
This strain brings out berry and fresh fruit aromas while also ensuring cellaring potential.
It ferments well at low temperatures and is therefore suitable for cold soaking – a technique promoting phenol compound extraction and stabilization. When used in combination with the maceration enzyme **Rapidase® Extra Color**, **Fermivin PF6** optimises colour extraction.

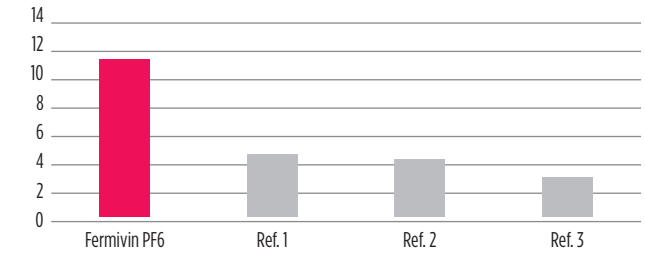
SCIENCE & TECHNOLOGY

Fermivin PF6 has a very low ability to adsorb polyphenols and therefore contributes to the colour of Pinot noir wines.
It promotes the release of C13-compounds (especially β-ionone), which typify the aroma of Pinot noir wines. The low gelatin index proves that **Fermivin PF6** produces a less astringent wine.



Analysis of the colour of Pinot noir wines made using Fermivin PF6 and compared with the winery's reference strain (Burgundy-France).

Fermivin PF6 releases a high amount of isoamyl acetate, an intense fruity aroma for early-consumption wines.



Isoamyl acetate (Fruity aromatic compound) in Odour Units Number.

TESTIMONIAL

« *With* **Fermivin PF6**, *the wine is complex, fruity, with a spicy nose, silky tannins and good length!* »
A winemaker from Burgundy, France.

TASTING NOTES

Red fruit (cherry, raspberry, blackcurrant) hints; delicate, light nose. **Fermivin PF6** produces elegant, round and balanced wines.

OENOLOGICAL PROPERTIES

Alcohol tolerance	14%
Fermentation kinetics	Standard
Nutrient requirements	Average
Temperatures	12-28 °C / 54-82 °F

METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/L
Glycerol production	6-8 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 20 mg/L
H_2S production	Low
HCDC* activity	50%
Killer factor	Neutral

*HCDC = Hydroxycinnamate Decarboxylase Activity

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*
Strain **LW06** was selected in Burgundy (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.

Recommended dose: 20 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.

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PROUD HISTORY BRIGHT FUTURE

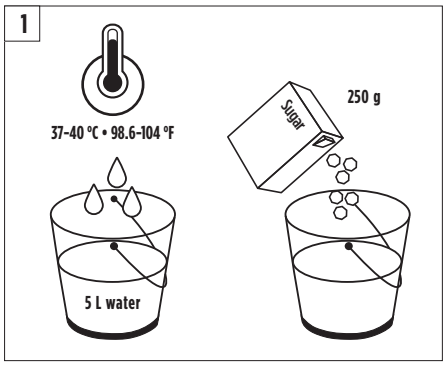
PF6

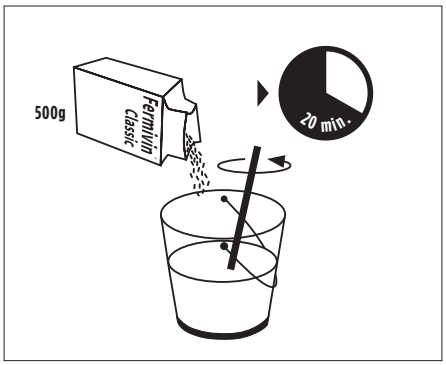
Saccharomyces cerevisiae var. cerevisiae

LW06 - VALIDATION OENOBRANDS

REHYDRATION PROTOCOL

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

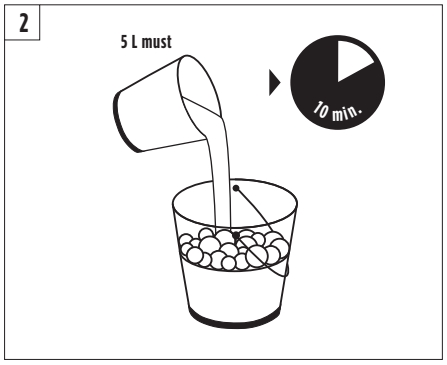


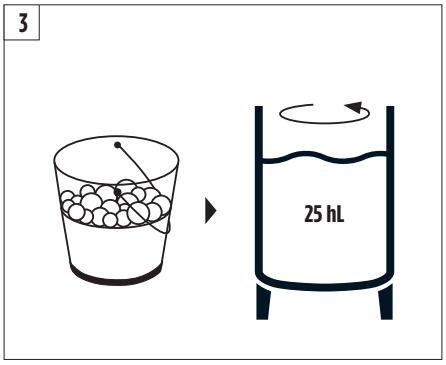


1. Mix 5 L of water and 250 g of sugar at 37-40 °C / 98.6-104 °F.

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

Add 500 g of **Fermivin PF6** 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.