



Fermivin®



TS28

Saccharomyces cerevisiae var. cerevisiae
2868 - SELECTION IFV - FRANCE

GREEN AND CRISP THIOL STYLE WINES

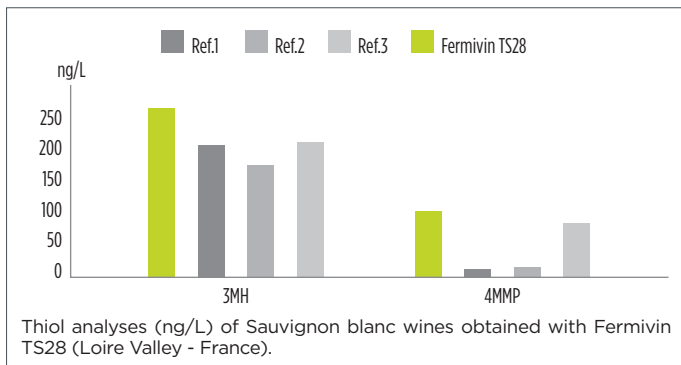
WINEMAKING

Fermivin® TS28 optimises the release of thiol-type aroma precursors: boxwood, gooseberry, mineral (stone, flint).

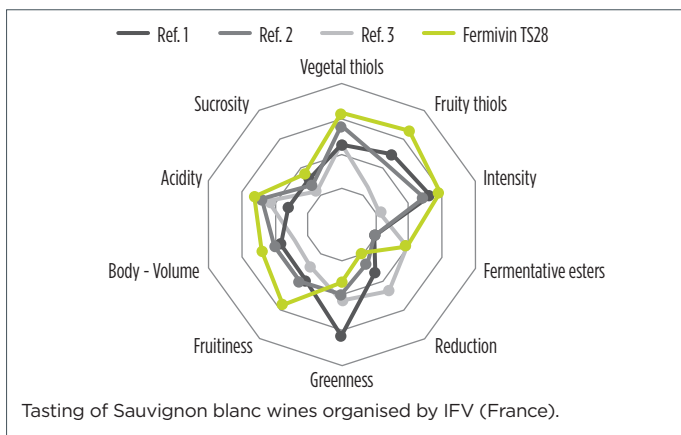
Fermivin TS28 also helps achieve roundness and hence a balanced mouthfeel. Adding suitable nitrogen nutrients, such as **Natuferm® Bright**, optimises **Fermivin TS28**'s aromatic potential. These properties make it perfect for varieties like Sauvignon blanc, Verdejo, Riesling or Friulano.

SCIENCE & TECHNOLOGY

As a result of its β -lyase activity, **Fermivin TS28** is very effective at bringing out varietal aromas, especially 3MH and 4MMP.



The wines fermented with **Fermivin TS28** are described as intensely aromatic fruity wines with citrus, tropical fruits and boxwood aromas.



TESTIMONIAL

« I use **Fermivin TS28** as an alternative to other reference strain of NZ. I like its citricity, notes of ripe pepper and tropical fruits and a nice attack and the good length it brings to the wine. »

A winemaker from Marlborough, New-Zealand.

TASTING NOTES

Intense white wine with hints of boxwood, gooseberry, mineral (stone, flint).

OENOLOGICAL PROPERTIES

Alcohol tolerance	14.5%
Fermentation kinetics	Standard
Nutrient requirements	Average
Temperatures	15-22 °C / 59-72 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	6-8 g/L
Volatile acid production	< 0.31 g/L
Acetaldehyde production	< 35 mg/L
H ₂ S production	Average
Killer factor	Killer K2

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*

Strain **2868** was selected and validated by the IFV (French Vine and Wine Institute) in the Loire Valley (Muscadet - France).

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 TS28 classic

Recommended dose: 20 g/hL.

Packaging: 500 g vacuum-sealed packets.

In-Line Ready Fermivin TS28

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.

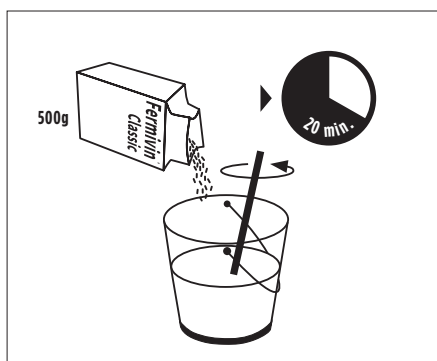
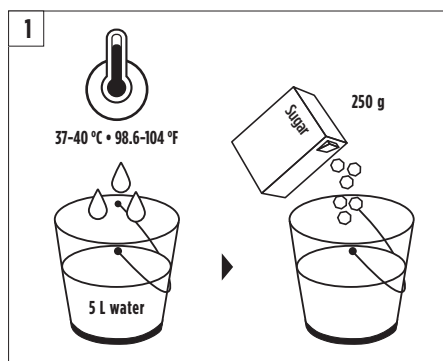
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REHYDRATION PROTOCOL

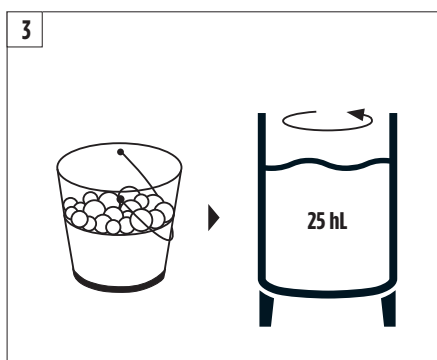
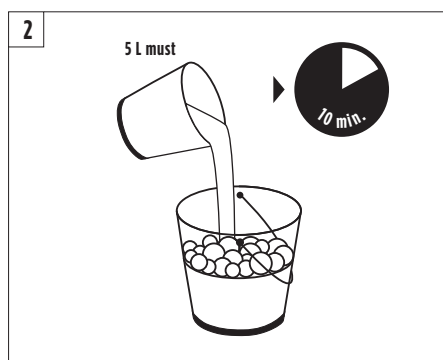
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 TS28** 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.

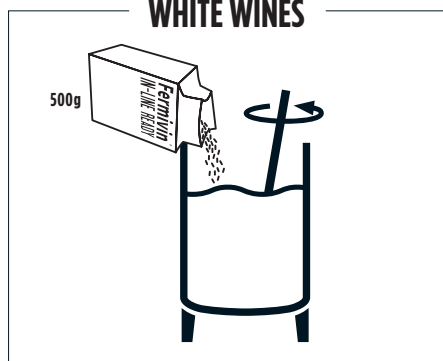
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

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 WINES



For white 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.