Fermivin®

PROUD HISTORY BRIGHT FUTURE

Synergy

VINEAE

Hanseniaspora vineae

HV205 - SELECTION UNIVERSITY OF URUGUAY

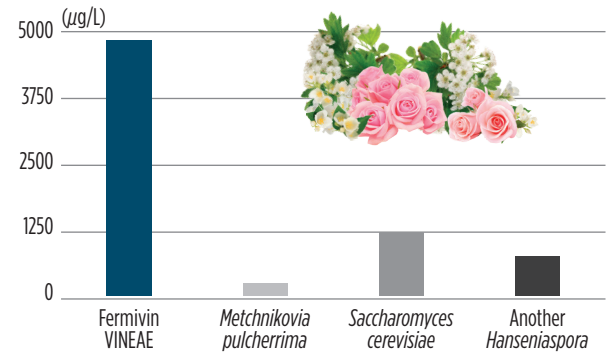
VERY FLORAL AROMATIC WINES WITH VOLUME IN MOUTH

WINEMAKING

Fermivin® VINEAE, a *Hanseniaspora vineae* yeast, enhances aroma and texture in various productions: white, rosé, red, still, sparkling wines, and cider. Alone or with *Saccharomyces cerevisiae*, it's a strong booster of floral aromas compared to any other strain. Its faster lysis reduces lees aging, delivering quicker benefits like improved mouthfeel and reduced astringency, especially beneficial for red wines. Co-inoculation with 80% **Fermivin VINEAE** and 20% *S. cerevisiae* yields similar fermentation kinetics to pure *S. cerevisiae*, enhancing fruity notes and complexity for a richer aroma bouquet.

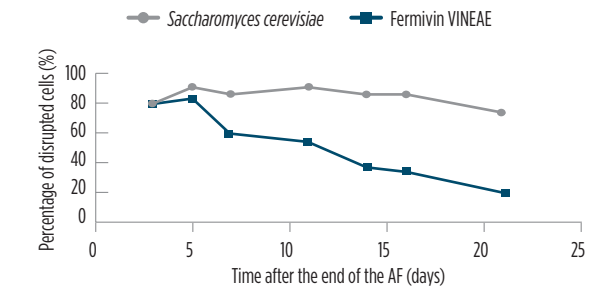
SCIENCE & TECHNOLOGY

Compared to *Saccharomyces cerevisiae* yeasts, **Fermivin VINEAE** produces 10 times more phenylethyl acetate and 2 times more benzenoids, which boost the aroma profile.



Production of 2-phenylethyl acetate in µg/L by Fermivin VINEAE vs. other yeast species or strains.

Fermivin VINEAE lysis is about six times faster than *Saccharomyces cerevisiae*. This reduces the lees ageing time to provide a pleasant mouthfeel.



Yeast autolysis.

TASTING NOTES

Fermivin VINEAE makes complex and very aromatic wines with intense flowery notes (rose) and good mouthfeel and volume.

TESTIMONIAL

« *Since 2007, we have barrel-fermented Chardonnay with* **Fermivin VINEAE**. *Besides its floral aromas, its success lies in its short lees ageing, reducing it to just 45 days instead of the usual 3 to 6 months to achieve the same mouthfeel.* »

Francisco CARRAU, professor at the University of Uruguay.

OENOLOGICAL PROPERTIES

Alcohol tolerance	10%
Fermentation kinetics	Medium
Nutrient requirements	• Thiamine mandatory • No DAP or DAS • Organic nutrition for the *Saccharomyces cerevisiae*
Temperatures	15-22 °C / 59-72 °F

METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/L
Volatile acid production	< 0,20 g/L
H_2S production	None
Killer factor	Friendly yeast

HISTORY & DEVELOPMENT

Specie: *Hanseniaspora vineae*

Strain **HV205** is a strain selected by the University of Uruguay in collaboration with Prof. Francisco CARRAU and validated by Oenobrands.

DOSE & PACKAGING

Fermivin VINEAE contains more than 10 billion active dry yeast cells per gram.

Recommended dose: 16 g/hL of **Fermivin VINEAE** and 4 g/hL of *Saccharomyces cerevisiae*, to obtain a total dosage of 20 g/hL. Please refer to the rehydration protocol.

Packaging: 500 g vacuum-sealed packets. Must be stored in its sealed, original packaging at 4 °C (39 °F) in a dry place.

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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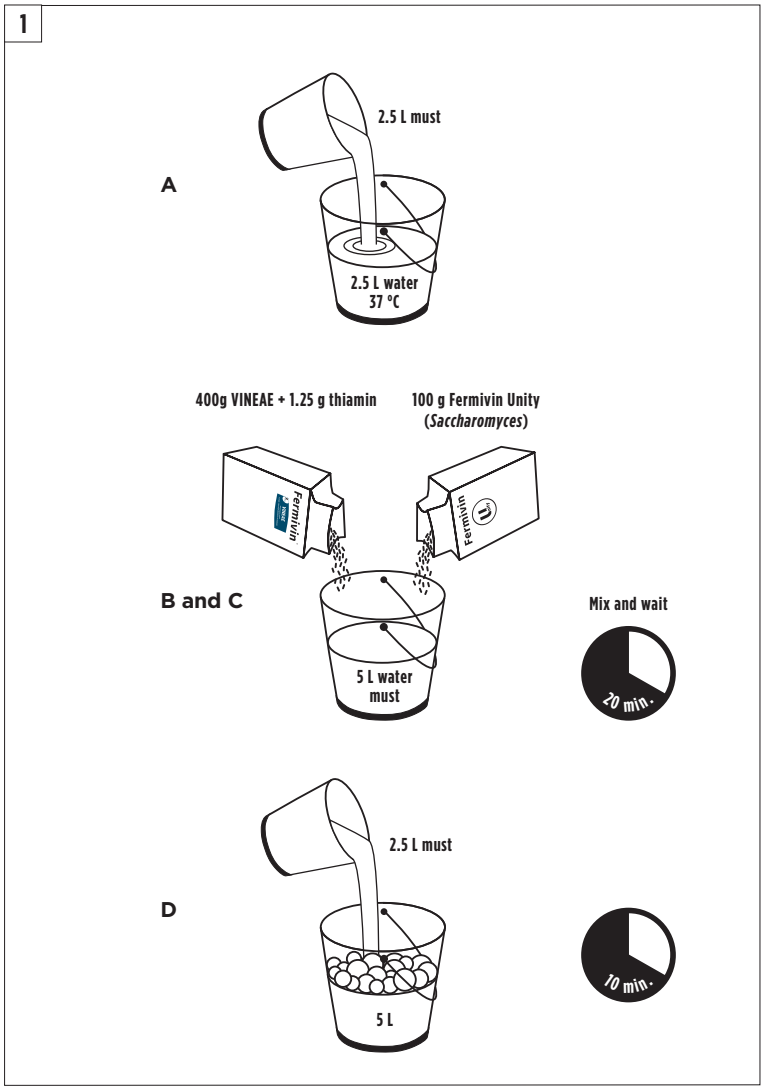
Fermivin®

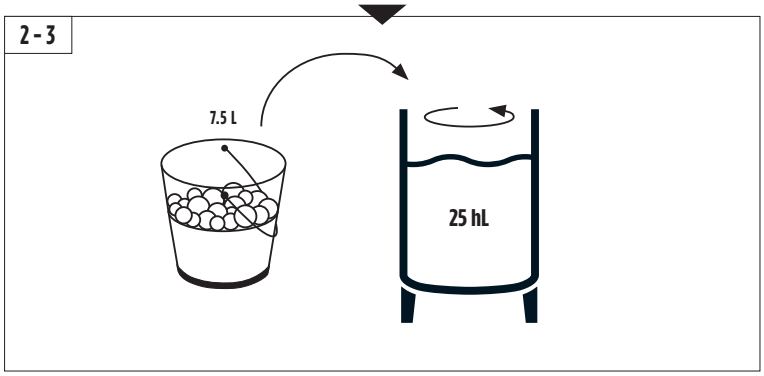
VINEAE

Hanseniaspora vineae

HV205 - SELECTION UNIVERSITY OF URUGUAY

REHYDRATION PROTOCOL FOR 25 hL





1. Rehydrate together, Fermivin VINEAE and *Saccharomyces cerevisiae*

A. Prepare a mix of 2,5 L of must with 2,5 L of water, clean and chlorine-free, at 37 °C (86 °F). This medium allows the most effective rehydration of the yeast and promotes maximum yeast viability. Sugar's nature is important for **Fermivin VINEAE**; all are valid except saccharose (sucrose).

B. Add **Fermivin VINEAE :**
Dose 16 g/hL = 80% of 20 g/hL. It means 400 g of **Fermivin VINEAE** for a 25 hL tank and 1.25 g of thiamine while mixing vigorously for good dispersion.

C. Add the chosen *Saccharomyces*
Dose 4 g/hL = 20% of 20 g/hL. It means 100 g for a 25 hL tank, while mixing vigorously for good dispersion. Let it stand for 20 minutes.

D. Add 2.5 L of must to adjust the temperature of the rehydrated yeasts to the must to be fermented. Let it stand for 10 minutes.

2. Incorporate the yeasts mixture into the 25 hL tank when the temperature difference between the preparation and the must at the time of inoculation is less than 10 °C (50 °F).

3. Homogenise.

USER REMINDER - DURING ALCOHOLIC FERMENTATION: Fermivin VINEAE has no YAN needs other than thiamine to release aromatic potential. If DAP or DAS must be use, we recommend the addition after 1/3 of fermentation since it affects **Fermivin VINEAE** viability. The temperature of alcoholic fermentation should be above 16 °C.