



Fermivin®



VR5

Saccharomyces cerevisiae var. *cerevisiae*
VR5 - VALIDATION OENOBRANDS

MID PALATE FRUITY STRUCTURED WINE

WINEMAKING

Fermivin® VR5 is suitable for producing red wine for maturing over extended periods.

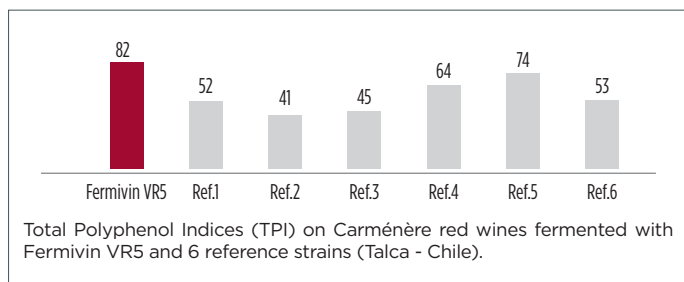
It promotes optimum extraction of polyphenols and stabilisation over time.

Fermivin VR5 helps develop blackcurrant, prune and Morello cherry aromas and spicy hints.

It is especially recommended for use with the maceration enzyme **Rapidase® Extra Fruit** to optimise colour extraction and stabilisation by forming pyrano-anthocyanins.

SCIENCE & TECHNOLOGY

Fermivin VR5 promotes polyphenol extraction, pyrano-anthocyanin formation and polysaccharide release. This gives wines destined for ageing a more robust structure and stable colour.



TESTIMONIAL

« Blackberry and plum aromas are dominant when I ferment my Syrah grapes using **Fermivin VR5**. I've noticed high alcohol conversion without any reduction odours. The resulting wine has an intense colour and a very pleasant mouthfeel. »

Winemaker from Roberson, South Africa.

TASTING NOTES

Intense, deep colour, red fruit and mature fruit aromas in the middle of the palate, very rich and plenty of structure.

OENOLOGICAL PROPERTIES

Alcohol tolerance	15.5%
Fermentation kinetics	Fast
Nutrient requirements	Low
Temperatures	18-32 °C / 64-90 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	7-8 g/L
Volatile acid production	< 0.18 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Low
HCDC* activity	80%
Killer factor	Neutral

*HCDC = Hydroxycinnamate Decarboxylase Activity

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae* var. *cerevisiae*

Strain **VR5** 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.

Fermivin VR5 classic

Recommended dose: 20 g/hL.

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

In-Line Ready Fermivin VR5

Recommended dose: 30 g/hL.

Packaging: 500 g and 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. 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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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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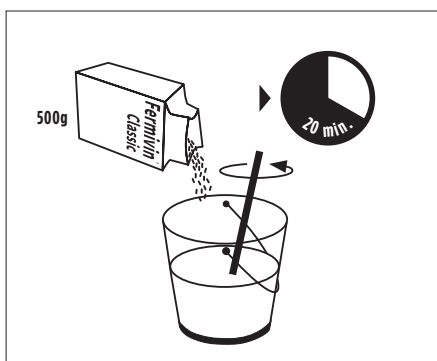
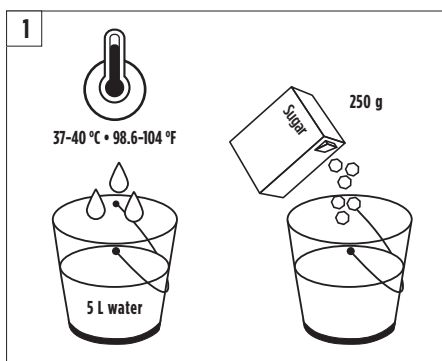


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REHYDRATION PROTOCOL

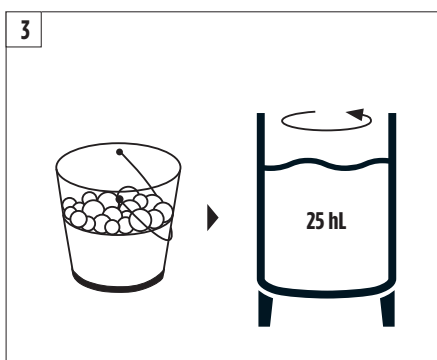
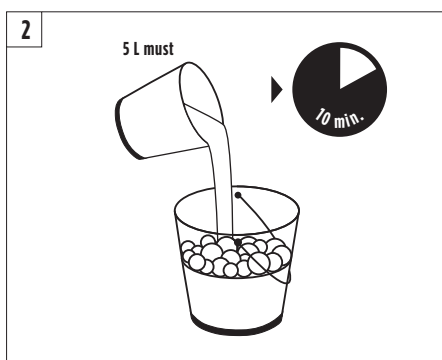
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 VR5** 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.

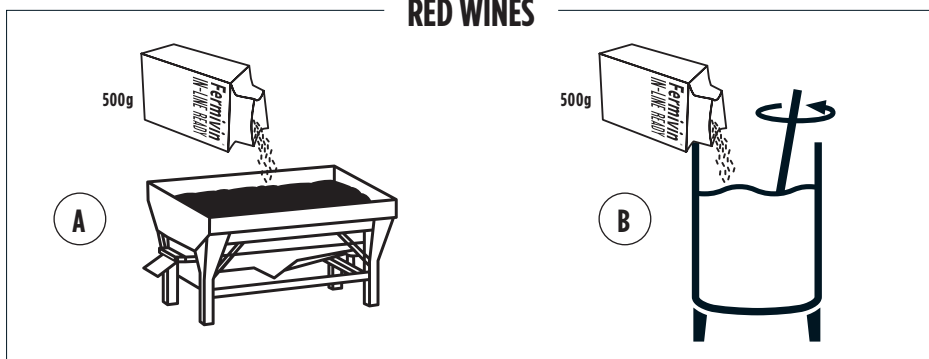
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

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.