Fermivin®

PROUD HISTORY BRIGHT FUTURE

SPECIFICALLY PRODUCED FOR IN-LINE READY EASY INOCULATION

4F9

Saccharomyces cerevisiae var. bayanus
4F9 - SELECTION IFV - FRANCE

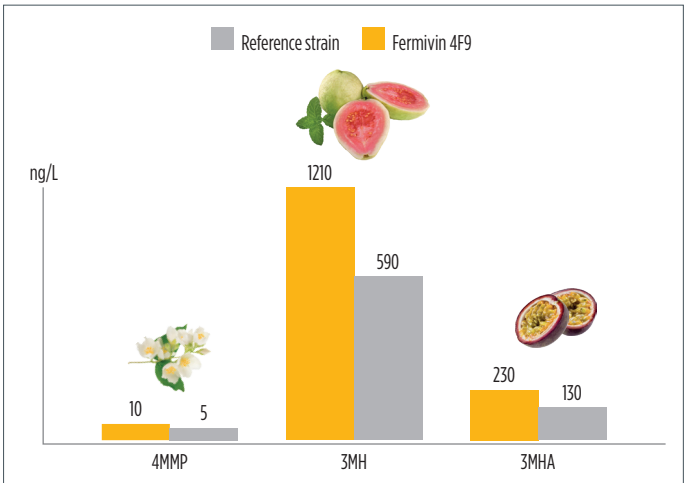
FRUITY ROUND WHITE AND ROSE WINES

WINEMAKING

Fermivin® 4F9 is a strong fermenter yeast that produces fruity wines with tropical fruit notes and a good mouthfeel. It produces high levels of ethyl esters, releases thiol aromas (3MH and 4MMP), and efficiently converts 3MH into its acetate, 3MHA. It releases large quantities of polysaccharides and is therefore especially recommended for ageing on lees, giving well-balanced and round-tasting wines. As a strong and resistant yeast, **Fermivin 4F9** can be used for secondary fermentation in closed tanks (Charmat method). The addition of autolysed yeast like **Natuferm® Bright** promotes the production of fermentation esters and thiol aromas.

SCIENCE & TECHNOLOGY

As a thiol releaser (3MH and 4MMP) and converter of 3MH into acetate (3MHA), **Fermivin 4F9** produces white wines with tropical fruit (guava, passion fruit) and floral aromas.



Aroma analyses of Chenin blanc wines at the end of alcoholic fermentation (Loire Valley - France).

TESTIMONIAL

« *The Chenin blanc dry wines produced with* **Fermivin 4F9** *and aged for 5 months were flattering overall and well-balanced.* »
Sensory profile established by IFV winemakers, Loire Valley, France.

TASTING NOTES

Fruity wines with notes of grapefruit, mango, stone fruits, and tropical fruits (guava and passion fruit), volume, and very well balanced.

OENOLOGICAL PROPERTIES

Alcohol Tolerance	15.5%
Fermentation kinetics	Fast
Nutrient Requirements	Average
Temperatures	12-28 °C / 54-82 °F

METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 25 mg/L
H_2S production	Low
Killer factor	Killer

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. bayanus*
Strain **4F9** 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 4F9 classic
Recommended dose: 20 g/hL.
Packaging: 500 g vacuum-sealed packets.

In-Line Ready Fermivin 4F9
Recommended dose: 30 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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Fermivin®

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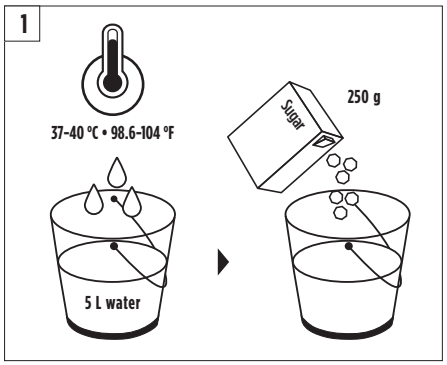
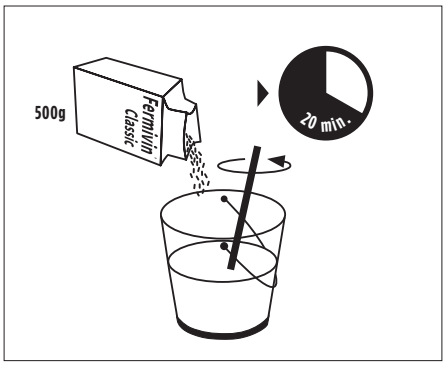
Saccharomyces cerevisiae var. bayanus

4F9 - SELECTION IFV - FRANCE

REHYDRATION PROTOCOL

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

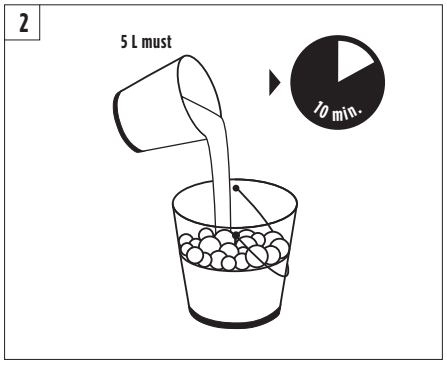


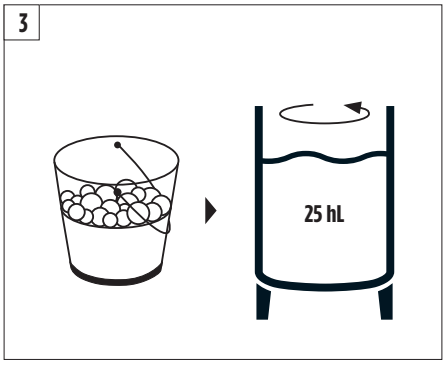


1. Mix 5 L of water and 250 g of sugar at 37-40 °C / 98.6-104 °F.

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

Add 500 g of **Fermivin 4F9** 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.

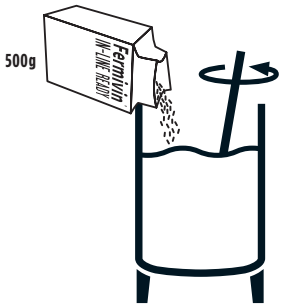
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

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.

SPECIFICALLY PRODUCED FOR IN-LINE READY EASY INOCULATION

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