



Fermivin®



VB1

Saccharomyces cerevisiae var. bayanus
VB1 - VALIDATION OENOBRANDS

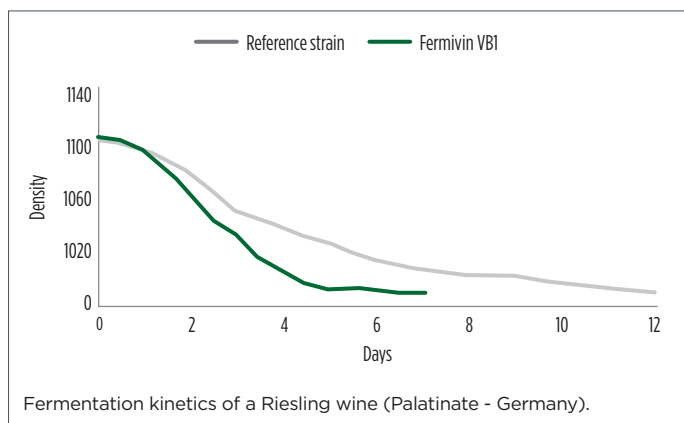
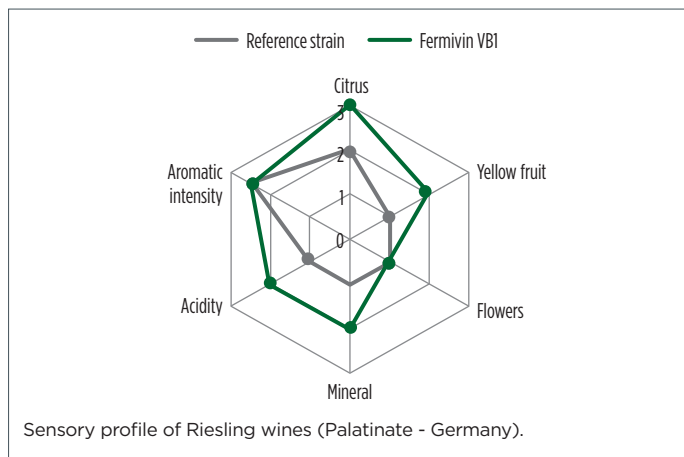
PREMIUM DRY WHITE WINES

WINEMAKING

Fermivin® VB1 is well adapted to ferment very clear musts. It is a strong fermenter and has a low nutrient demand. The consumption of a part of the malic acid by **Fermivin VB1** delays the start of malolactic fermentation.

SCIENCE & TECHNOLOGY

Fermivin VB1 is recommended for the production of qualitative Riesling wines by the most important German wine technology and research institutes.



TESTIMONIAL

« The Riesling wines are very clear and elegant with a slight elderflower aroma. Usually the wines are dominated by their specific varietal aromas. **Fermivin VB1** aromas are very stable, that means that wines are still young and fresh after 12 months. »

A winemaker from the Palatinate area, Germany.

TASTING NOTES

Very stable aromas that keep the freshness of wines over 12 months, especially on elegant Riesling and Grüner Veltliner wines. Citrus, yellow fruits and floral aromas, with minerality and good acidity.

OENOLOGICAL PROPERTIES

Alcohol tolerance	16%
Fermentation kinetics	Fast
Nutrient requirements	Low
Temperatures	12-28 °C / 54-82 °F

METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.15 g/L
Acetaldehyde production	< 20 mg/L
H ₂ S production	Low
Vinyl-phenol production	Undetectable (POF -)
Killer factor	Killer

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. bayanus*
Strain **VB1** was selected in the Alsace area (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 VB1 classic

Recommended dose: 20 g/hL.
Packaging: 500 g vacuum-sealed packets.

In-Line Ready Fermivin VB1

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.
.....

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.

OENOBRANDS SAS

Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde
34980 Montferrier sur Lez - France
RCS Montpellier - SIREN 521 285 304
info@oenobrand.com • www.oenobrand.com

DISTRIBUTED BY:



Fermivin[®]

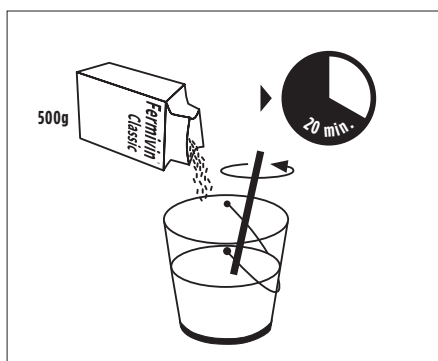
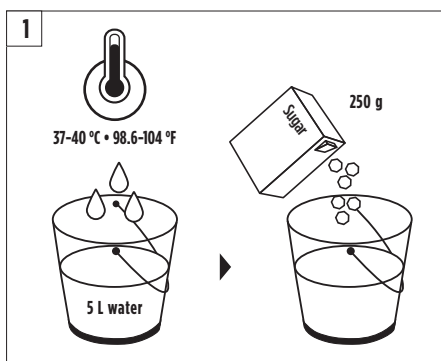


VB1

Saccharomyces cerevisiae var. *bayanus*
VB1 - VALIDATION OENOBRANDS

REHYDRATION PROTOCOL

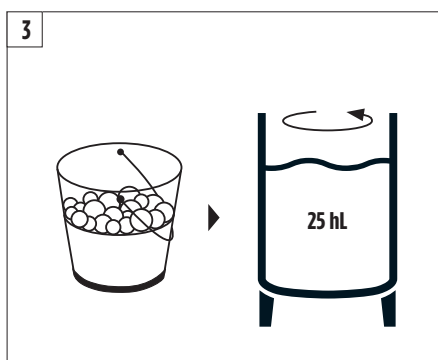
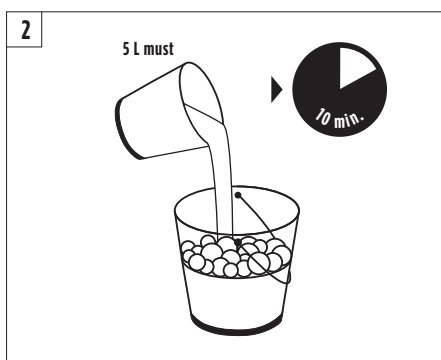
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 VB1** 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.

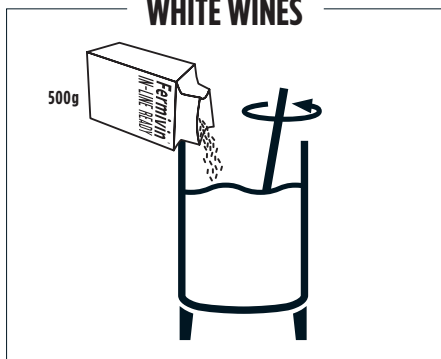
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

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.