



# Fermivin®



## 3C

*Saccharomyces cerevisiae* var. *cerevisiae*  
# LW05 - VALIDATION OENOBRANDS

## ELEGANT, ROUND, FRUITY AND COMPLEX WINES

### WINEMAKING

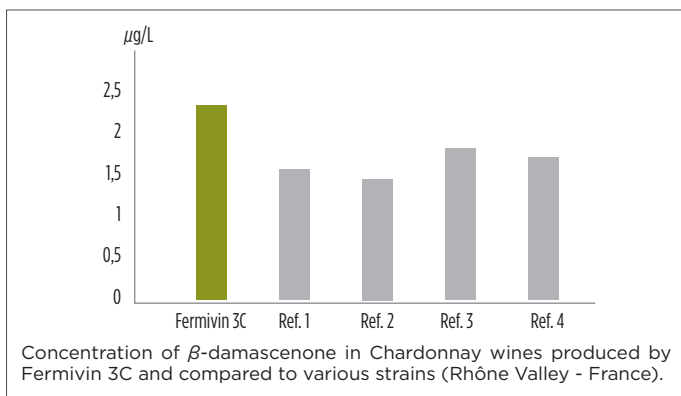
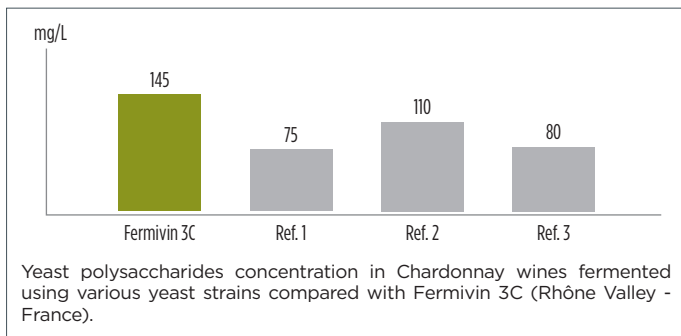
**Fermivin 3C**'s aromatic impact is marked by high  $\beta$ -damascenone production, which enhances fruity and floral aromas. It seems to have a longer lag phase, despite its good fermentation kinetics and fructose intake until the end.

**Fermivin 3C** releases large quantities of polysaccharides, making it ideal for barrel fermentation and maturation on lees.

**Fermivin 3C** produces high-end, very round wines that have a long finish on the palate. These properties make it perfect for varieties like Chardonnay, Viognier or Pinot gris.

### SCIENCE & TECHNOLOGY

During fermentation, **Fermivin 3C** produces a lot of  $\beta$ -damascenone, a norisoprenoid that gives Chardonnay its grapefruit aroma, and yeast polysaccharides, which can be even higher by ageing on the lees.



### TESTIMONIAL

« **Fermivin 3C** has permitted us to create a well-balanced Chardonnay with pronounced citrus fruit hints, pleasant freshness and persistence. »

**A winemaker from the Maipo Valley, Chile.**

### TASTING NOTES

Intense, complex pear, acacia flower, lime tree blossom, citrus fruit and tropical fruit aromas. Round, elegant and with volume in the mouth.

### OENOLOGICAL PROPERTIES

Alcohol tolerance	14%
Fermentation kinetics	Slow
Nutrient requirements	Average
Temperatures	16-22 °C / 61-72 °F

### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 40 mg/L
H <sub>2</sub> S production	Low
Killer factor	Killer

### HISTORY & DEVELOPMENT

**Specie:** *Saccharomyces cerevisiae* var. *cerevisiae*

Strain **LW05** was obtained via Gist-brocades's hybridization work 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 3C classic

Recommended dose: 20 g/hL.

Packaging: 500 g vacuum-sealed packets.

#### In-Line Ready Fermivin 3C

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. 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.

### OENOBRANDS SAS

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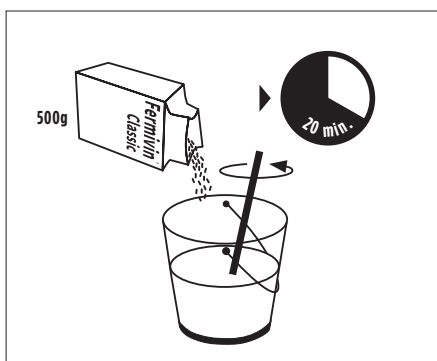
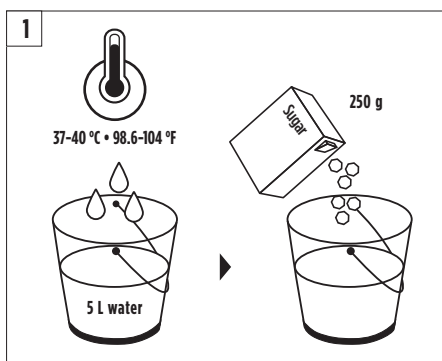


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# LW05 - VALIDATION OENOBRAUNDS

## REHYDRATION PROTOCOL

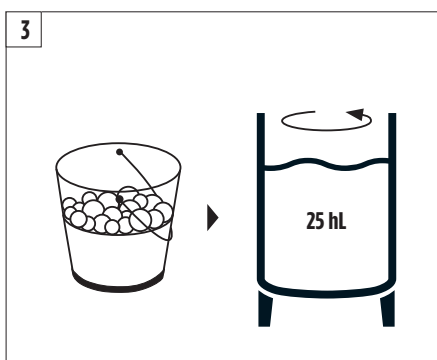
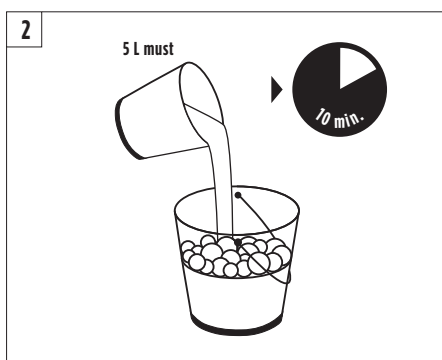
TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL



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 3C** 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.

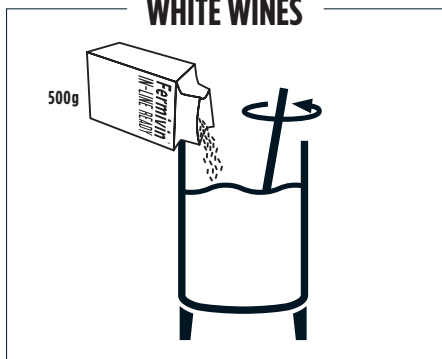
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

## 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.