



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 40 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.

FERMIVIN

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.

3C

Saccharomyces cerevisiae var. cerevisiae
LW05 - VALIDATION OENOBRANDS

FOR ROUND FRUITY CHARDONNAY TYPE WINES



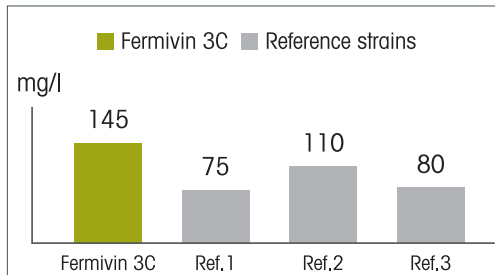
WINEMAKING

Fermivin® 3C's aromatic impact is marked by high β -damascenone production, which enhances fruity and floral aromas. It completes the fermentation with average fermentation kinetics. 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.



SCIENCE & TECHNOLOGY

Fermivin 3C produces large quantities of yeast polysaccharides.



Yeast polysaccharide concentration in Chardonnay wines fermented using various yeast strains compared with Fermivin 3C (Rhône Valley - France).



TASTING NOTES

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



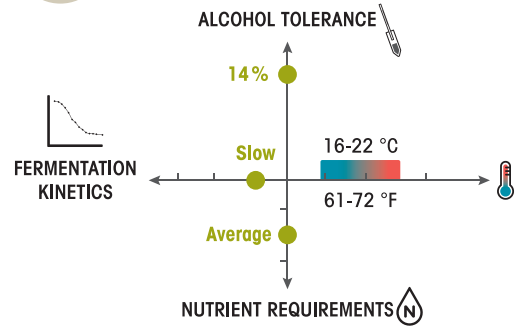
A TESTIMONIAL

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

A winemaker from the Maipo Valley, Chile.



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

| | |
|-----------------------------|------------|
| SO ₂ production | < 10 mg/l |
| Glycerol production | 5 – 7 g/l |
| Volatile acid production | < 0.24 g/l |
| Acetaldehyde production | < 40 mg/l |
| H ₂ S production | Low |
| Killer factor | Killer |



HISTORY & DEVELOPMENT

Strain LW05 was obtained via Gist-brocades's hybridization work and validated by OENOBRANDS.



DOSE & PACKAGING

Fermivin 3C contains more than 10 billion active dry yeast cells per gram. Recommended dose: 20 g/hl. Packaging: 500 g and 10 kg vacuum-sealed packets. Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

OENOBRANDS SAS

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