



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.

OENOBRAUNDS 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.

®
F
E
R
M
I
V
I
N

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.

4F9

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



FOR AROMATIC WHITE AND ROSÉ WINES THAT HAVE A LONG FINISH



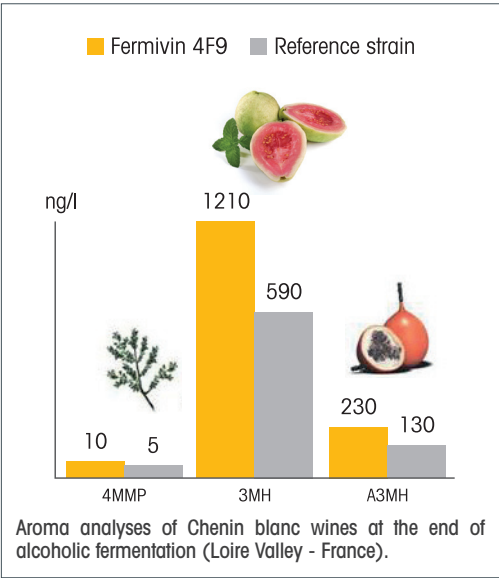
WINEMAKING

Fermivin® 4F9 produces a wine with very intense, mainly exotic fruit aromas. **Fermivin 4F9** releases large quantities of polysaccharides. It is therefore especially recommended for making white wine aged on fine lees. This yeast is for winemakers who want to improve the wine's body and volume. **Fermivin 4F9** can be used for secondary fermentation in closed tanks (Charmat method). **Fermivin 4F9's** fermentation ability can be improved by optimizing its nitrogen nutrients. Adding autolyzed yeast Natuferm® promotes the production of fermentation esters. Adding the nutrient Maxaferm® improves resistance to difficult fermentation conditions.



SCIENCE & TECHNOLOGY

Fermivin 4F9 is an excellent yeast. Its specific action is to release and convert thiols into acetate derivatives (3MHA). It is suitable for producing white wines with tropical fruit (guava, passion fruit) and floral aromas.



TASTING NOTES

Intense, stable guava and passion fruit aromas in wine produced from grape varieties containing thiol precursors. Ester and terpene fermentation aromas in wine produced from Chardonnay style wines. Well-balanced and round on the palate after ageing on lees.

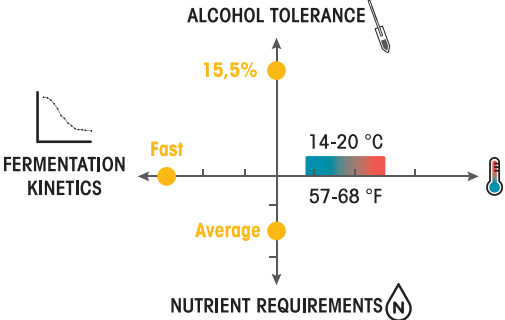


A TESTIMONIAL

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



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	< 25 mg/l
H ₂ S production	Low
Killer factor	Killer



HISTORY & DEVELOPMENT

Strain **4F9** was selected and validated by the IFV (French Vine and Wine Institute) in the Loire Valley (Muscadet - France).



DOSE & PACKAGING

Fermivin 4F9 contains more than 10 billion active dry yeast cells per gram.
Recommended dose: 20 g/hl.
Packaging: 500 g vacuum-sealed packets.
Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.
Fermivin 4F9 In-Line Ready:
Recommended dose: 30 g/hl.
Packaging: 10 kg vacuum-sealed packets.

OENOBRAUNDS SAS

Parc Agropolis II - Bât 5
2196 Boulevard de la Lironde
CS 34603 - 34397 Montpellier Cedex 5 - FRANCE
RCS Montpellier - SIREN 521 285 304
info@oenobrand.com
www.oenobrand.com

DISTRIBUTED BY: