



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.

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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.

**E73**

(Fermirouge)

*Saccharomyces cerevisiae* var. *cerevisiae*

# 7303 - SELECTION INRA - FRANCE

## FOR EARLY RELEASE FRUITY RED WINES



### WINEMAKING

**Fermivin® E73** produces fruity, balanced wine for rapid consumption.

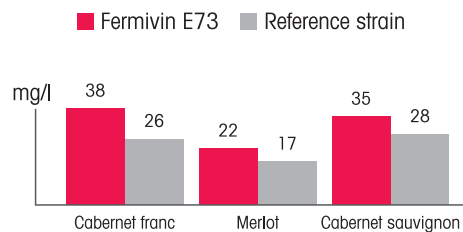
As a cryophilic yeast strain, it is especially suitable for fermenting must that undergoes cold pre-fermentation maceration.

**Fermivin E73** can be added during pre-fermentation maceration for better implantation. It is especially recommended to use with the maceration enzyme Rapidase® Extra Color to optimize color and polyphenol extraction.



### SCIENCE & TECHNOLOGY

**Fermivin E73** results in high fermentation ester production.



Total fermentation ester content of wine made using Fermivin E73 and the winery's reference strain (Bordeaux - France).



### TASTING NOTES

Very supple, fruity red wine with hints of red and black fruit (strawberry, raspberry, Morello cherry).



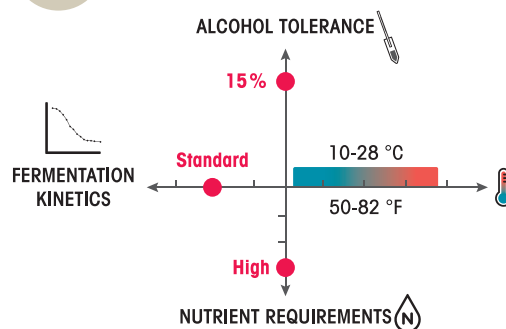
### A TESTIMONIAL

« **Fermivin E73** gives a Cabernet franc wine that is highly perfumed, fruity and with a deeper color. It is less full-bodied than wine produced using the reference strain. »

**A winemaker from the Loire Valley, France.**



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	5 – 7 g/l
Volatile acid production	< 0.31 g/l
Acetaldehyde production	< 30 mg/l
H <sub>2</sub> S production	Average
Vinylphenol production	Undetectable (POF -)
Killer factor	Neutral



### HISTORY & DEVELOPMENT

Strain **7303** was selected and validated by INRA (French National Institute for Agricultural Research) in the Bordeaux region (France) in 1973. It was first marketed by Gist-Brocades in 1978.



### DOSE & PACKAGING

**Fermivin E73** contains more than 10 billion active dry yeast cells per gram.

Recommended dose: 20 g/hl.

Packaging: 500 g and 15 kg vacuum-sealed packets.

Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F) dry place.

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