



# PDM

*Saccharomyces cerevisiae var. bayanus*  
# 8706 - VALIDATION OENOBRANDS



AVAILABLE IN FORMULATION ILR

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



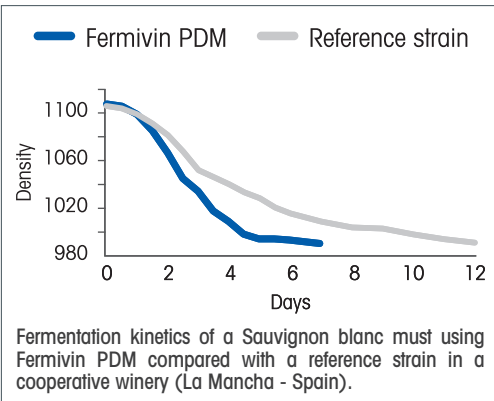
## WINEMAKING

Fermivin® PDM achieves fast, complete alcoholic fermentation in most winemaking conditions: a wide temperature range and high alcohol levels. Its moderate contribution to wine's organoleptic profile (low production of fermentation esters), makes it ideal for producing red, white and fruit wines.



## SCIENCE & TECHNOLOGY

Fermivin PDM's fermentation kinetics is complete and very fast. No undesirable metabolites such as vinylphenols or acetaldehydes are produced.



## TASTING NOTES

Since no vinylphenols or other undesirable compounds are produced, the resulting varietal aromas are clean and respect each grape variety.



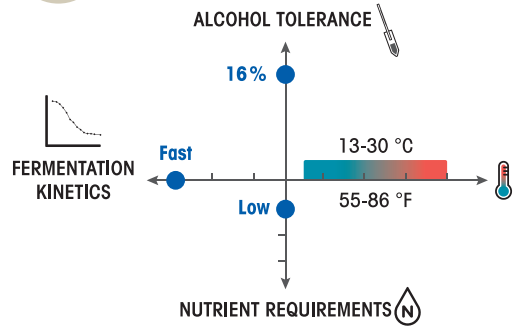
## A TESTIMONIAL

« I've never been disappointed by **Fermivin PDM**. It's a faultless, completely reliable strain that is ideal for expressing the typical features of each terroir. It's easy to use, robust and ferments at very low temperatures. Fermivin PDM is a benchmark product in its category. »

**A winemaker from the Marlborough region of New Zealand.**



## OENOLOGICAL PROPERTIES



## METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	5 – 7 g/l
Volatile acid production	< 0.18 g/l
Acetaldehyde production	< 20 mg/l
H <sub>2</sub> S production	Low
Vinylphenol production	Undetectable (POF -)
Killer factor	Killer



## HISTORY & DEVELOPMENT

Strain **8706** was selected in the Champagne region (France) and validated by OENOBRANDS.



## DOSE & PACKAGING

**Fermivin PDM** 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.

**Fermivin PDM In-Line Ready:**

Recommended dose: 30 g/hl.

Packaging: 10 kg vacuum-sealed packets.

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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