



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.

OENOBANDS 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.

# TS28

*Saccharomyces cerevisiae var. cerevisiae*  
 # 2868 - SELECTION IFV - FRANCE

## FOR AROMATIC AND CRISP SAUVIGNON BLANC TYPE WINES



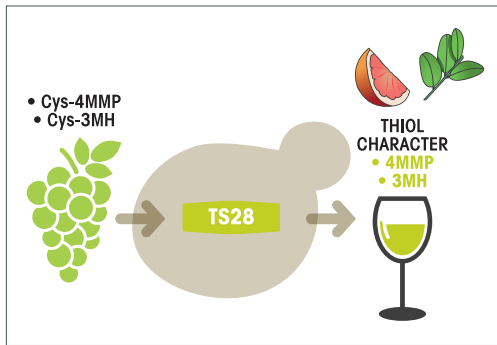
### WINEMAKING

**Fermivin® TS28** optimizes the release of thiol-type aroma precursors: boxwood, gooseberry, mineral (stone, flint). It is therefore ideal for producing medium-range and high-end wines. **Fermivin TS28** also helps achieve roundness and hence a balanced mouthfeel. Adding suitable nitrogen nutrients, such as Natuferm®, optimizes **Fermivin TS28**'s aromatic potential.



### SCIENCE & TECHNOLOGY

As a result of its  $\beta$ -lyase activity, **Fermivin TS28** is very effective at bringing out varietal aromas, especially 3MH and 4MMP.



### TASTING NOTES

Intense white wine with hints of boxwood, gooseberry, mineral (stone, flint).

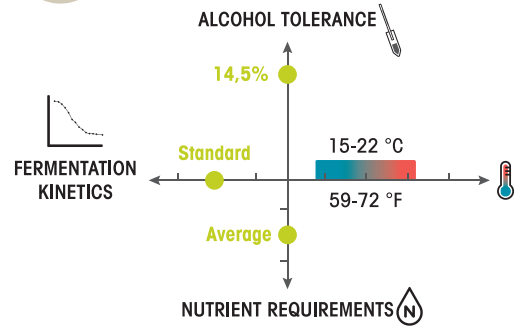


### A TESTIMONIAL

« This strain **Fermivin TS28** gives excellent aromas, with blackcurrant bud hints and remarkable volume. Very elegant and modern! »  
**A winemaker from Styria, Austria.**



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	6 – 8 g/l
Volatile acid production	< 0.31 g/l
Acetaldehyde production	< 35 mg/l
H <sub>2</sub> S production	Average
Killer factor	Killer K2



### HISTORY & DEVELOPMENT

Strain **2868** was selected and validated by the IFV (French Vine and Wine Institute) in the Loire Valley (Muscadet - France).



### DOSE & PACKAGING

**Fermivin TS28** 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.

### OENOBANDS SAS

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