



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.

# SM102

(Fermiblanc Arom)  
*Saccharomyces cerevisiae* var. *cerevisiae*  
 # SM102 - VALIDATION OENOBRANDS

## FOR DELICATE, LIGHT AND AROMATIC WHITE WINES



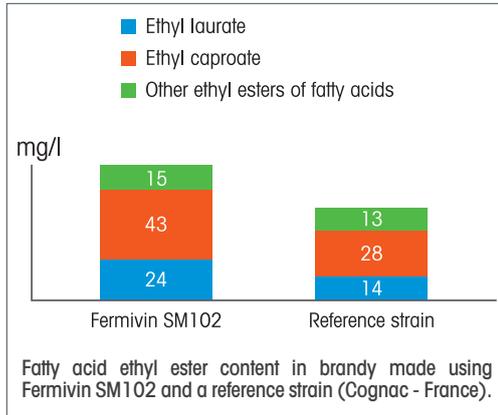
### WINEMAKING

Fermivin® SM102 produces white wine with floral aromas (acacia, hawthorn). It can also be used to produce fortified wine and wine with residual sugars and low alcohol content. In addition, Fermivin SM102 can be used to produce base wines for distillation into Cognac and brandies. It can also slow down the start of malolactic fermentation.



### SCIENCE & TECHNOLOGY

Fermivin SM102 promotes the synthesis of fatty acid ethyl esters (especially ethyl caproate and ethyl laurate), which give fruity aromas and help achieve round wine and brandy. Fermivin SM102 produces especially low quantities of higher alcohols.



### TASTING NOTES

Very delicate, floral and well-balanced white wine.



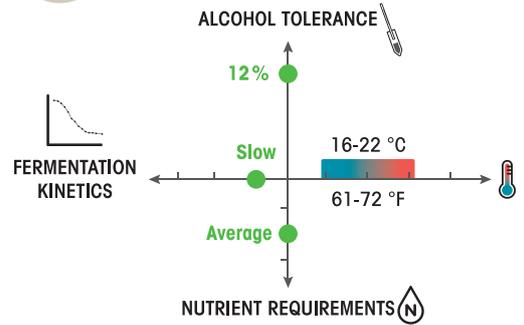
### A TESTIMONIAL

« Fermivin SM102 gives a floral wine, rich, very clean full, perfumed. »

Descriptors mentioned by the BNIC's (French National Cognac Industry Board) tasting panel, Cognac, France.



### OENOLOGICAL PROPERTIES



### METABOLIC CHARACTERISTICS

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	6 – 7 g/l
Volatile acid production	< 0.18 g/l
acetaldehyde production	< 20 mg/l
H <sub>2</sub> S production	Low
Killer factor	Killer



### HISTORY & DEVELOPMENT

Strain SM102 was selected in the Cognac region (France) and validated by OENOBRANDS. It has been marketed since 1989.



### DOSE & PACKAGING

Fermivin SM102 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.

## OENOBRANDS SAS

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