Fermivin®

PROUD HISTORY BRIGHT FUTURE

SPECIFICALLY PRODUCED FOR IN-LINE READY EASY INOCULATION

P21

Saccharomyces cerevisiae var. cerevisiae
P21L12 - SELECTION IFV - FRANCE

COLOURED CONCENTRATED FRUIT FORWARD WINES

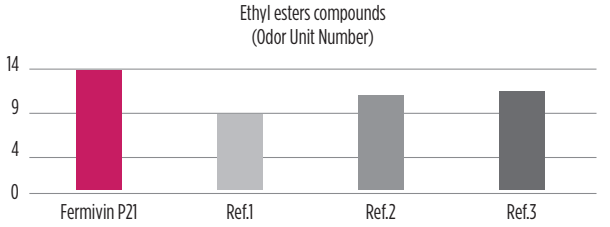
WINEMAKING

Fermivin® P21 is well adapted to any winemaking itineraries, able to ferment at low temperature (12 °C) and suitable for cold soaking. It is also giving very good results after hot pre-fermentation maceration.

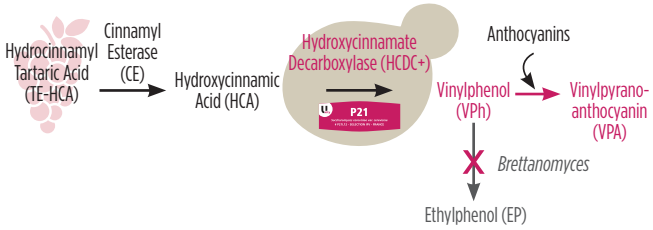
Fermivin P21 produces high quality fruity red wines with stable aromas, stable red pigments and a good structure, ensuring a good aging potential.

SCIENCE & TECHNOLOGY

Fermivin P21 is able to release a lot of aromatic compounds and in particular ethyl esters (red and dark fruits) which are stable aromas over time. The high Total Polyphenol Index obtained in the wines fermented with **Fermivin P21** ensures a good potential for ageing. Thanks to its very high HCDC activity (HCDC = 100 %), the level of pyranoanthocyanins is very high providing a stable color to the wine.



Ethyl esters content of a Pinot noir wine fermented with Fermivin P21 compared to 3 strains of reference (Burgundy – France).



Formation of VPAs by an enzymatic decarboxylation of HCAs by yeast and enzyme.

TESTIMONIAL

« **Fermivin P21** *has performed very well during the fermentation, giving very fruity and subtle wines. I have been very happy with this yeast and will use it for all my premium wines.* »

Winemaker in Burgundy, France.

TASTING NOTES

Fermivin P21 produces very fruity red wines with blueberry, blackberry and raspberry notes and a good mouthfeel.

OENOLOGICAL PROPERTIES

Alcohol tolerance	15.5%
Fermentation kinetics	Standard
Nutrient requirements	Average
Temperatures	12-32 °C / 54-90 °F

METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/L
Glycerol production	6-8 g/L
Volatile acid production	< 0.24 g/L
Acetaldehyde production	< 20 mg/L
H_2S production	Low
Killer factor	Neutral

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. cerevisiae*

Strain **P21L12** was selected by IFV Beaune (French Institute of the Vine and the Wine) in Burgundy (France) and validated by OENOBRANDS in 2018.

DOSE & PACKAGING

Contains more than 10 billion active dry yeast cells per gram. Must be stored in its sealed, original packaging in a cool (5-15 °C/ 41-59 °F) dry place.

Fermivin P21 classic
Recommended dose: 20 g/hL.
Packaging: 500 g vacuum-sealed packets.

In-Line Ready Fermivin P21
Recommended dose: 30 g/hL.
Packaging: 500 g vacuum-sealed packets.

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 50 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.

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.

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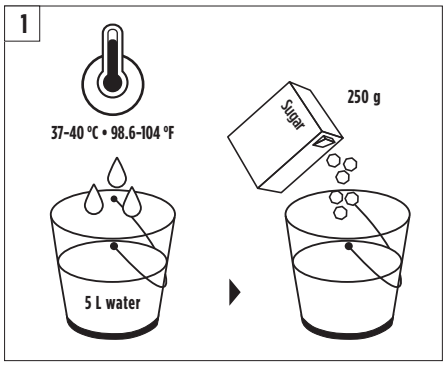
Fermivin®

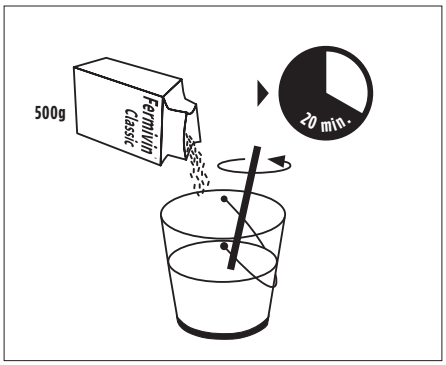
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REHYDRATION PROTOCOL

TO INOCULATE A 25 HL TANK - RECOMMENDED DOSAGE: 20 G/HL

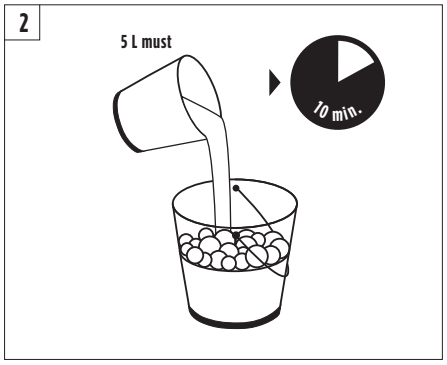


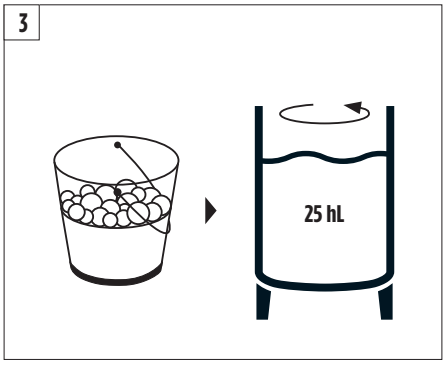


1. Mix 5 L of water and 250 g of sugar at 37-40 °C / 98.6-104 °F.

This medium allows the most effective rehydration of the yeast and promotes maximum yeast viability.

Add 500 g of **Fermivin P21** while mixing vigorously for good dispersion. Let the yeast rehydrate for 20 minutes. The odorous foam that appears is a sign of the beginning of yeast activity.





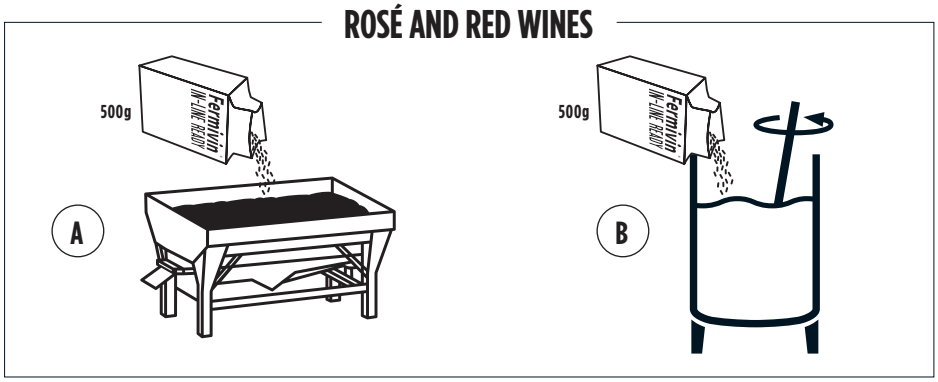
2. Add 5 L of must to adjust the temperature of the rehydrated yeast to that of the must to be fermented. Let it stand for 10 minutes.

3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

IN-LINE READY PROTOCOL

THE IN-LINE READY FERMIVIN YEASTS ARE DESIGNED TO BE ADDED DIRECTLY TO MUST, EITHER USING AN AUTOMATED SOLID-LIQUID MIXER OR A MANUAL OPERATION AT A DOSE OF 30 G/HL.

ROSÉ AND RED WINES



For rosé wines, the manual operation can be a direct addition to must after clarification.

The temperature of the must to be inoculated should be above 15 °C. A proper standard homogenisation after yeast addition is required.

We recommend supplementation after the must clarification with **Extraferm® D'tox** at 20 to 40 g/hL. The lower the turbidity, the higher the dose rate.

For red winemaking, in cases of cold pre-fermentation, add the yeast after warming up.