Fermivin®

PROUD HISTORY BRIGHT FUTURE

SPECIFICALLY PRODUCED FOR IN-LINE READY EASY INOCULATION

PDM

Saccharomyces cerevisiae var. bayanus
8906 - VALIDATION OENOBRANDS

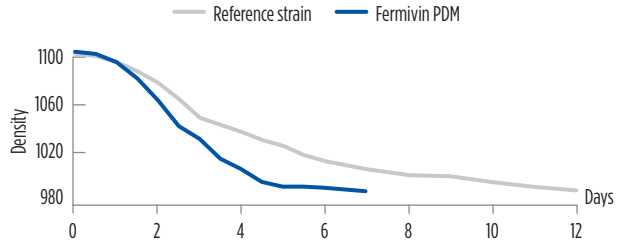
ROBUST, RELIABLE & PROVEN

WINEMAKING

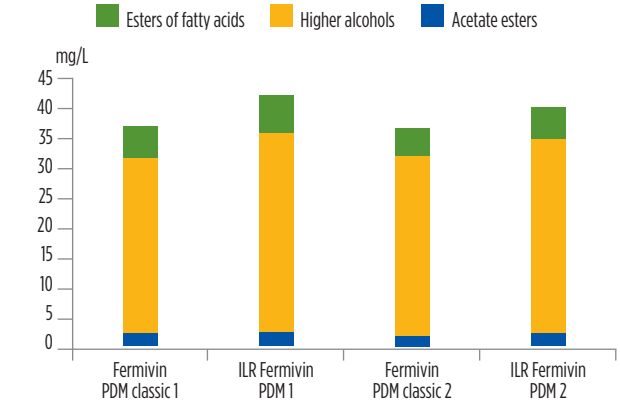
Fermivin® PDM achieves fast, complete alcoholic fermentation in most winemaking conditions: a wide temperature range and high alcohol levels. Its moderate contribution to wine's organoleptic profile (low production of fermentation esters) makes it ideal for producing red, white and fruit wines.

SCIENCE & TECHNOLOGY

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



Fermentation kinetics of a Sauvignon blanc must using Fermivin PDM compared with a reference strain in a cooperative winery (La Mancha - Spain).



Aroma production comparing ILR and classically produced Fermivin PDM yeasts.

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.

TASTING NOTES

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

OENOLOGICAL PROPERTIES

Alcohol tolerance	16%
Fermentation kinetics	Fast
Nutrient requirements	Low
Temperatures	12-30 °C / 54-86 °F

METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/L
Glycerol production	5-7 g/L
Volatile acid production	< 0.18 g/L
Acetaldehyde production	< 20 mg/L
H_2S production	Low
Vinylphenol production	Undetectable (POF -)
Killer factor	Killer

HISTORY & DEVELOPMENT

Specie: *Saccharomyces cerevisiae var. bayanus*
Strain **8906** was selected in the Champagne region (France) and validated by Oenobrands.

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 PDM classic
Recommended dose: 20 g/hL.
Packaging: 500 g and 15 Kg vacuum-sealed packets.

In-Line Ready Fermivin PDM
Recommended dose: 30 g/hL.
Packaging: 500 g and 10 Kg 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.

OENOBRANDS SAS
Parc Agropolis II - Bât 5 • 2196 Boulevard de la Lironde
34980 Montferrier sur Lez - France
RCS Montpellier - SIREN 521 285 304
info@oenobrands.com • www.oenobrands.com

ДИСТРИБУТОР:
Ено Солюшънс ООД
ул. „Брезовска" 65, Пловдив, България
+359 885 25 05 30 · oenosolutions.bg
nikolay.kapralev@oenosolutions.bg

Conception graphique : gqdesign-graphique.com · 10/2024

Fermivin®

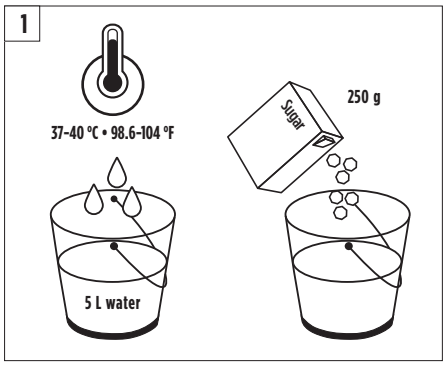
PROUD HISTORY BRIGHT FUTURE

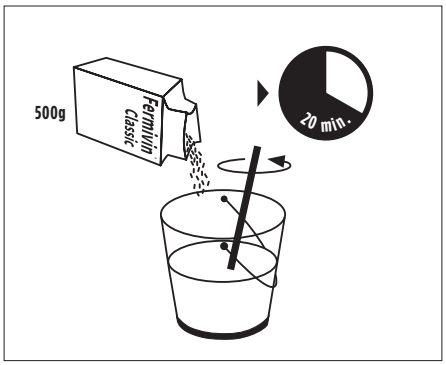
PDM

Saccharomyces cerevisiae var. bayanus
8906 - VALIDATION OENOBRANDS

REHYDRATION PROTOCOL

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

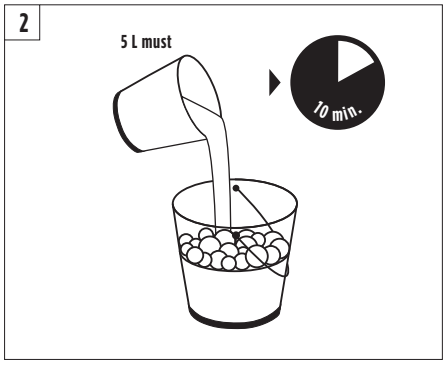


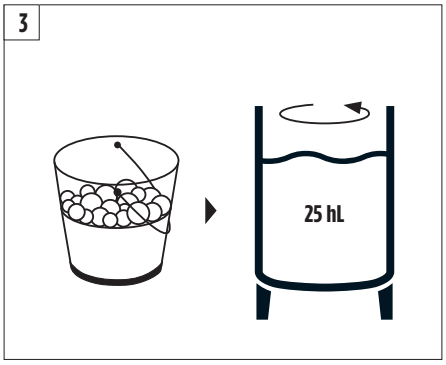


1. Mix 5 L of water and 250 g of sugar at 37-40 °C / 98.6-104 °F.

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

Add 500 g of **Fermivin PDM** 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.

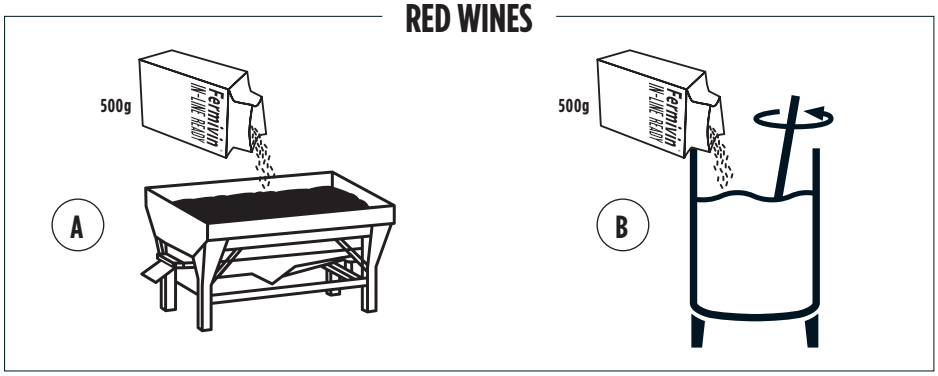
3. Incorporate it into the tank. The temperature difference between the yeast mixture and the must at the time of inoculation must be less than 10 °C (50 °F). Homogenise.

IN-LINE READY PROTOCOL

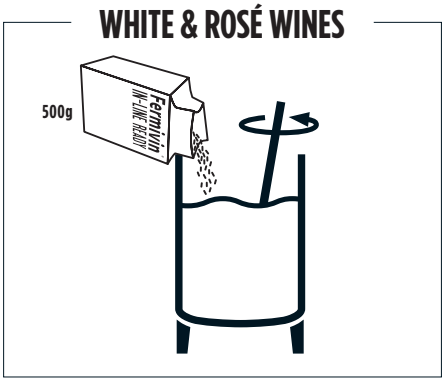
THE IN-LINE READY FERMIVIN YEASTS ARE DESIGNED TO BE ADDED DIRECTLY TO MUST, EITHER USING AN AUTOMATED SOLID-LIQUID MIXER OR A MANUAL OPERATION AT A DOSE OF 30 G/HL.

SPECIFICALLY PRODUCED FOR IN-LINE READY EASY INOCULATION

RED WINES



WHITE & ROSÉ WINES



The manual operation can be a direct addition on grapes at reception **(A)**; or to must during the first homogenisation pump over at vatting **(B)** or after clarification. The temperature of the must to be inoculated should be above 15 °C.

For white and rosé winemaking, 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.