



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.

A33

Saccharomyces cerevisiae var. cerevisiae
331 - SELECTION UNIVERSITY OF CHILE

FOR STRUCTURED RED WINES



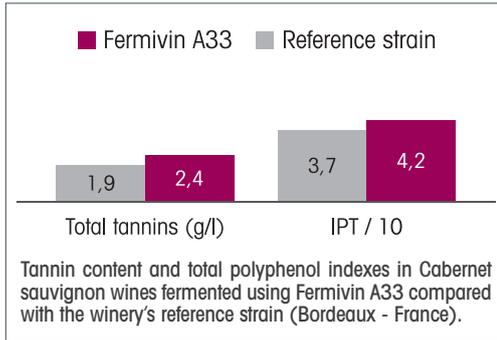
WINEMAKING

Fermivin® A33 is especially suitable for producing wines aged in barrels. It has a very high alcohol tolerance and can complete fermentation in up to 15% alcohol, or even higher if a complex nutrient such as Maxaferm® is added. When used in combination with the maceration enzyme Rapidase® Extra Fruit, Fermivin A33 optimizes color and phenol compound extraction.



SCIENCE & TECHNOLOGY

Fermivin A33 promotes polyphenol extraction and stabilizes anthocyanins (as pyroanthocyanins).



TASTING NOTES

Fruity (blackcurrant and blackberry) aromas; toasty and chocolate hints.

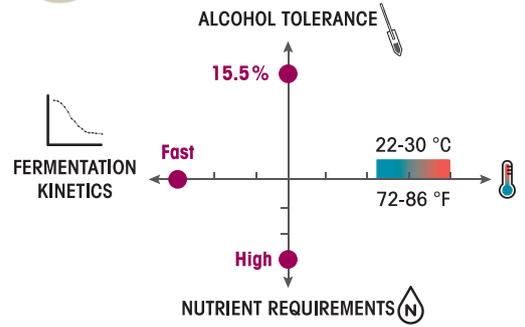


A TESTIMONIAL

« Fermivin A33 performed well during fermentation in several vintages and gave complex wine with enough material to ensure good cellaring potential. »
A cellar master from the Graves region, Bordeaux, France.



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/l
Glycerol production	5 – 7 g/l
Volatile acid production	< 0.24 g/l
Acetaldehyde production	< 30 mg/l
H ₂ S production	Average
HCDC* activity	65%
Killer factor	Neutral

* HCDC = Hydroxycinnamate Decarboxylase Activity



HISTORY & DEVELOPMENT

Strain 331 was selected and validated by the University of Chile.



DOSE & PACKAGING

Fermivin A33 contains more than 10 billion active dry yeast cells per gram.
Recommended dose: 20g/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.

OENOBRANDS SAS

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