PROUD HISTORY BRIGHT FUTURE

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.

Synergy

VINEAE

Hanseniaspora vineae

 # HV205 - SELECTION UNIVERSITY OF URUGUAY

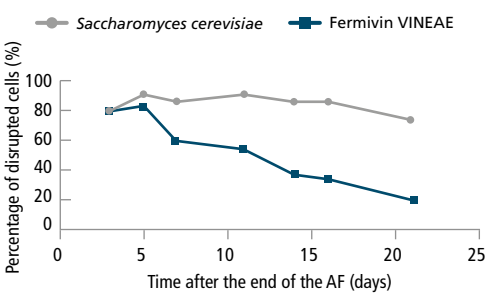
VERY FLORAL AROMATIC WINES WITH VOLUME IN MOUTH

WINEMAKING

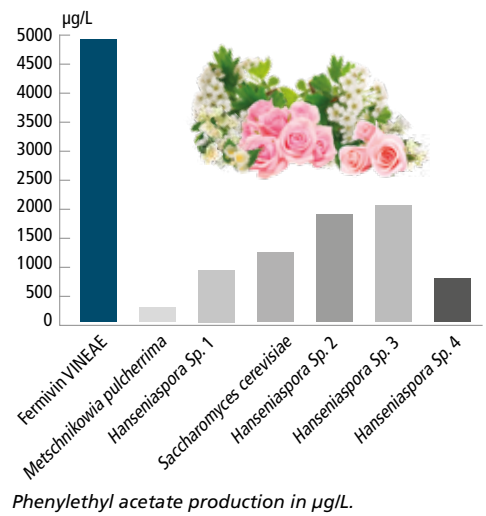
Fermivin® VINEAE, *Hanseniaspora vineae* yeast for white, rose, red, still, sparkling wines, and ciders to increase aroma, complexity, and texture. It can ferment up to 10% volume alcohol. For must with a high alcohol potential, we recommend sequential *Saccharomyces cerevisiae* inoculation after 30 units of density decline. The lysis of the cells is six times faster than *S. cerevisiae*. This reduces lees ageing in barrel or tank to improve mouthfeel and aroma bouquet. It ferments slowly, thus it's good for barrel fermentation with low cool refrigeration requirement.
Fermivin VINEAE has no YAN needs other than thiamine to release aromatic potential. DAP or DAS must be added after *S. cerevisiae* since it affects *H. vineae* viability.

SCIENCE & TECHNOLOGY

Compared to *Saccharomyces cerevisiae* yeasts, **Fermivin VINEAE** produces 10 times more phenylethyl acetate and 2 times more benzenoids which boost the aroma profile.
Fermivin VINEAE lysis is about six times faster than *Saccharomyces cerevisiae*. This reduces the lees ageing time to provide a pleasant mouthfeel.



Yeast autolysis.



Phenylethyl acetate production in µg/L.

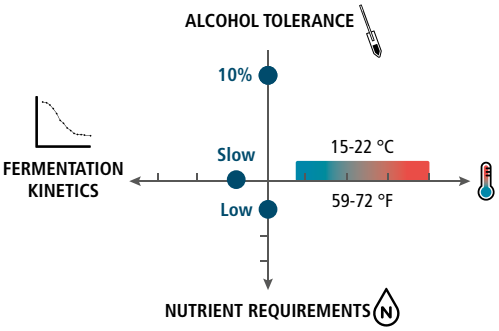
TASTING NOTES

Fermivin VINEAE makes complex, very aromatic wines that taste like roses and white flowers with good mouthfeel and volume.

TESTIMONIAL

« *Since 2007, we have done barrel-fermented Chardonnay with* **Fermivin VINEAE**. *In addition to its floral aromas, this strain's success can be attributed to its short ageing on the lees, which in 45 days offers the same quantity of compounds from fast cell lysis, increasing the body in mouth of the wine. Thanks to these experiences, we have used this strain in less mature or neutral white varieties, enriching their sensory complexity.* »
Francisco CARRAU, professor at the University of Uruguay.

OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO_2 production	< 10 mg/L
Volatile acid production	< 0,20 g/L
H_2S production	None
Killer factor	Resistant

HISTORY & DEVELOPMENT

Strain **HV205** is a strain selected by the University of Uruguay in collaboration with Prof. Francisco CARRAU and validated by Oenobrands.

DOSE & PACKAGING

Fermivin VINEAE contains more than 10 billion active dry yeast cells per gram.

Recommended dose: 20 g/hL. Please refer to the rehydration protocol including specific temperature (30 °C-86 °F) and sugar nature (no saccharose).

Packaging: 500 g vacuum-sealed packets. Must be stored in its sealed, original packaging at 4 °C (39 °F) in a dry place.

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DISTRIBUTED BY :

VINEAE

Hanseniaspora vineae

HV205 - SELECTION UNIVERSITY OF URUGUAY

REHYDRATION PROTOCOL

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

1.

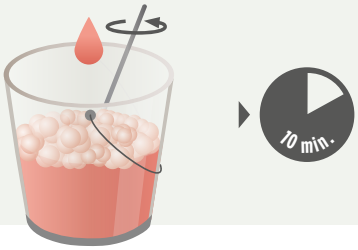
Mix 2,5 L of must and 2,5 L of clean, chlorine-free water at 30 °C (86 °F).

This medium allows the most effective rehydration of the yeast and promotes maximum yeast viability.
Sugar's nature is important: all are valid except saccharose (sucrose).

Add 500 g of **Fermivin VINEAE** 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.