



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.

OENOBANDS 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.

7013 (Fermivin)

Saccharomyces cerevisiae var. *cerevisiae*
7013 - SELECTION INRA - FRANCE

FOR FAST COMPLETE FERMENTATIONS, RESPECTING THE TYPICAL FEATURES OF EACH GRAPE VARIETY AND TERROIR



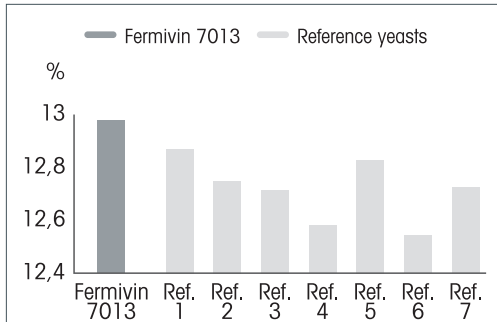
WINEMAKING

Fermivin® 7013 guarantees robust and high-performance fermentation. Fermivin 7013 is suitable for producing all types of wine, including fruit wines and base wines for distillation (low production of higher alcohols and acetaldehyde). For red wine production, Fermivin 7013 used in combination with the maceration enzyme Rapidase® Extra Fruit, optimizes the extraction and stabilization of finished wine color by forming pyrano-anthocyanins.



SCIENCE & TECHNOLOGY

Fermivin 7013 achieves the efficient conversion of sugar to ethanol and fast, complete fermentation, without producing undesirable metabolites.



Alcohol content obtained after fermentation of a Merlot must using Fermivin 7013 and various yeast strains (Languedoc - France).



TASTING NOTES

Enhancement of the varietal aromas of the fruit, whilst respecting the typical features of their terroir.



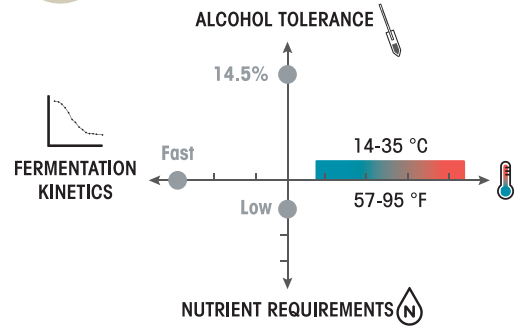
A TESTIMONIAL

« Gist-Brocades has made over 100 million hectolitres of wine using Fermivin 7013 since it was launched in 1977. This proves Fermivin 7013's, reliability and effectiveness. »

The OENOBANDS team.



OENOLOGICAL PROPERTIES



METABOLIC CHARACTERISTICS

SO ₂ production	< 10 mg/l
Glycerol production	6 – 8 g/l
Volatile acid production	< 0.18 g/l
Acetaldehyde production	< 20 mg/l
H ₂ S production	Low
HCDC* activity	80%
Killer factor	Neutral

* HCDC = Hydroxycinnamate Decarboxylase Activity



HISTORY & DEVELOPMENT

Strain 7013 was selected and validated by INRA (French National Institute for Agricultural Research) in the Corbières region (Languedoc - France) in 1970. It has been marketed in Active Dry Yeast form since 1977.



DOSE & PACKAGING

Fermivin 7013 contains more than 10 billion active dry yeast cells per gram. Recommended dose: 20 g/hl. Packaging: 500 g and 15 kg vacuum-sealed packets. Must be stored in its sealed, original packaging in a cool (5-15 °C / 41-59 °F), dry place.

OENOBANDS SAS

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