



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.

LS2

Saccharomyces cerevisiae var. bayanus
LS2 - VALIDATION OENOBANDS

SUITABLE FOR PRIMARY AND SECONDARY FERMENTATION

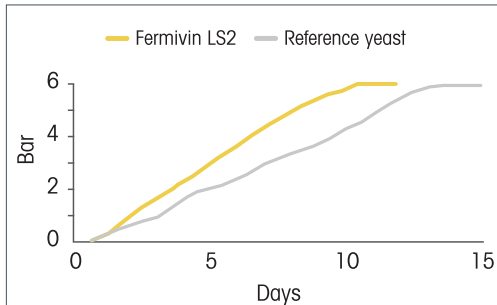


WINEMAKING

Fermivin® LS2 is suitable for making all types of wine, even in difficult conditions (low temperature, highly clarified must, low turbidity less than 80 NTU) and achieves complete sugar consumption. It is highly suitable for sparkling wine production (bottle fermentation in closed tanks - Charmat method - or using traditional techniques).



SCIENCE & TECHNOLOGY



Secondary fermentation kinetics of a Müller-Thurgau wine fermented using Fermivin LS2 compared with the winery's reference yeast (Veneto - Italy).



TASTING NOTES

This strain respects the aromatic profile of each wine and does not release any fermentation aromatic compounds.



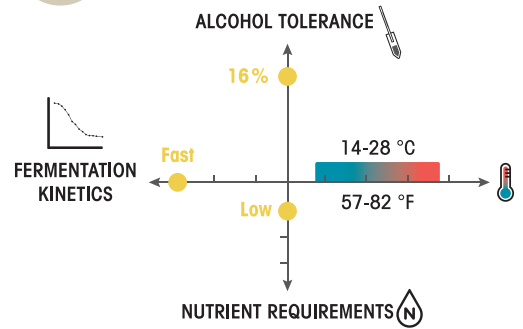
A TESTIMONIAL

« *Fermivin LS2 is a reliable yeast for successful secondary fermentation, even in difficult conditions. It is efficient, consistent and reliable. It is very neutral in aroma production and thus respects each terroir's typical features.* »

A winemaker from the Treviso region of Italy.



OENOLOGICAL PROPERTIES



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 ₂ S production	Low
Vinylphenol production	Undetectable (POF -)
Killer factor	Killer



HISTORY & DEVELOPMENT

Strain **LS2** was selected in the Champagne region (France) and validated by OENOBANDS.



DOSE & PACKAGING

Fermivin **LS2** contains more than 10 billion active dry yeast cells per gram.
Recommended dose: 20 g/hl.
Packaging: 500 g 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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