



Even in the case of a highly controlled vinification, fermentation may become stuck and must be restarted quickly to prevent sensory deviations and contaminations. Combined use of **Extraferm**® yeast hulls with the fructophile yeast **Fermivin**® **CHAMPION** is the most efficient solution for any type of stuck fermentation. The variety of factors that can cause a stuck fermentation makes it difficult to foresee. The occurrence of stuck fermentations increases in musts with one or several of the following characteristics: low turbidity, high sugar concentration, low assimilable

nitrogen content, late anti-botrytis treatment or from a known difficult-to-ferment grape cultivar. Deficient control of the winemaking process, non use of a selected yeast or bad nutrient management can increase the risk of having a stuck ferment. By using Extraferm yeast hulls together with **Fermivin**® **CHAMPION** yeast strain (formerly **Fermichamp**®, selected by the French Institute of Agricultural Research [INRA] in Narbonne), Oenobrand provides the best curative solution to be applied according to the protocol described here.

**Oenobrand** designs and markets oenological products. Its permanent innovation strategy allows the creation of solutions that provide an integrated answer for the ambitions and desires of winemakers, wine traders and consumers.

It is with a strong belief in the future of the industry and dealing with the current changes that Oenobrand, supported by its world renowned parent companies (**DSM Food Specialties and Anchor BioTechnologies**) develops a range of oenological products including **enzymes, yeasts, yeast-derived products and bacteria**. With a highly qualified team, expert in many fields, Oenobrand strives to offer winemakers with novel and scientifically sound solutions.

Oenobrand distributes on five continents through a specialized distribution network its famous brands: **Rapidase**®, **Anchor**®, **Fermivin**®, **Natuferm**®, **Maxaferm**®, **Extraferm**®, **Claristar**®, **Final touch**® and **In-Line Ready**®.

**EXTRAFERM® AND FERMIVIN® CHAMPION  
THE BEST PAIRING TO RESTART A STUCK  
ALCOHOLIC FERMENTATION**

AGENCE REBELLE - agence-rebelle.com



The unique production process "HALO" (High Adsorption Low Odor) developed by Oenobrand, enables **Extraferm**® yeast hulls to reach a maximum capacity of adsorption of undesirable compounds without transmitting any odor or flavor to the treated wine.



Thanks to its exclusive drying technology, **Extraferm**® does not form lumps. The suspension of the product is complete in just a few seconds. This makes it very **easy to use**, saves time and provides homogeneous distribution in the wine to be treated.



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.

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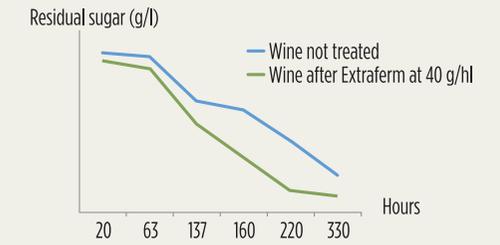
## DAY 1

### DETOXIFICATION OF THE WINE STUCKED

1. Cool if necessary the tank down to 15-20 °C
2. Add SO<sub>2</sub>: 4-6 g/hl  
If Total SO<sub>2</sub> > 150 mg/l: add **Delvozyme**<sup>®</sup> (lysozyme): 20 g/hl with 2 g/hl SO<sub>2</sub>
3. Treat with the cell wall yeast **Extraferm**<sup>®</sup> with 3kg
4. Let settle and rack after 24 hours



- Capacity to settle quick
- Adsorption of undesirable compounds
- Adsorption of long chain of fatty acids inhibitors for yeasts



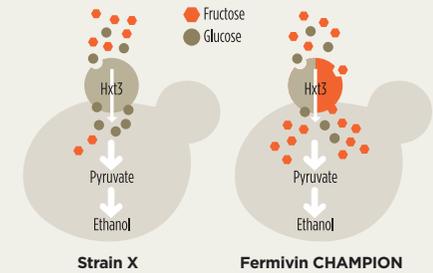
## DAY 2

### REHYDRATION OF THE YEAST FERMIVIN<sup>®</sup> CHAMPION (EX FERMICHAMP<sup>®</sup>)

1. Dilute 1.5 kg sugar into 50 l water at 38 °C
2. Add 3 kg **Fermivin<sup>®</sup> CHAMPION** to this solution
3. Leave to swell for 30 minutes



- Unique fructose carrier : Hxt3
- Resistant up to 18% vol.
- Resistant to a wide temperature range



## DAY 2

### PREPARATION OF THE RESTARTING INOCULUM

Add to the suspension of **Fermivin<sup>®</sup> CHAMPION** rehydrated:

1. Water: 70 l (at room temperature)
2. 12 kg sugar and 50 l stuck wine and mix in
3. **Maxaferm**<sup>®</sup>: 70 g
4. Let it cool down to 20-25 °C
5. Wait until the density reaches 1005 (maximum 24 hours)



All in one nutrient for the strain **Fermivin<sup>®</sup> CHAMPION** to:

- Improve its tolerance to high level of alcohol
- Improve its viability during the final phase of alcoholic fermentation
- Maintain the permeability of the membrane and ensure the fermentation to dryness



## DAYS 3 AND 4

### ACCLIMATISATION OF THE RESTARTING INOCULUM

**STEP 1:** add to the inoculum

- Stuck wine: 140 l
- Water: 70 l (room temperature)
- Sugar: 25 kg
- **Maxaferm**<sup>®</sup>: 180 g
- Wait for +/- 24 hours (or density ≈ 995)

**STEP 2:** add to the inoculum

- Stuck wine: 450 l
- Water: 50 l (room temperature)
- Sugar: 25 kg
- **Maxaferm**<sup>®</sup>: 400 g
- Wait for +/- 24 hours (or density ≈ 995)



## DAY 5

Add the acclimatized inoculum to the tank containing the wine stuck previously detoxified and racked.

