



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.

OENOBRAUNDS 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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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.

**LVCB**  
Saccharomyces cerevisiae var. bayanus  
# LVCB - SELECTION UNIVERSITY OF CHILE



**FOR MINERAL, FRESH, AROMATIC WHITE WINES**



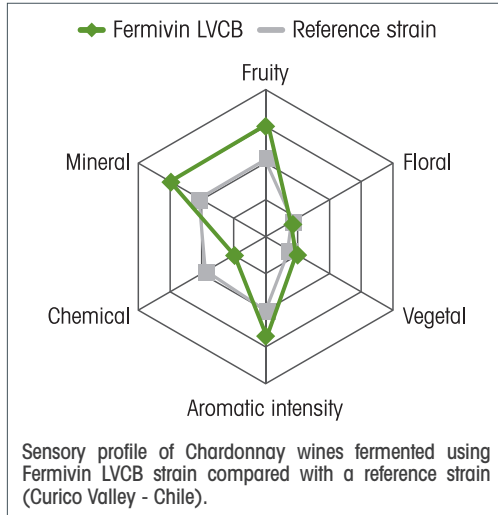
**WINEMAKING**

Fermivin® LVCB yeast is ideal for fermenting highly clarified must from 12 °C / 54 °F upwards, with high potential alcohol content. It promotes optimum expression of fruity, fresh aromas. Fermivin LVCB can be used for secondary fermentation in closed tanks (Charmat method).



**SCIENCE & TECHNOLOGY**

Fermivin LVCB's metabolism of lipids and amino acids promotes fermentation ester synthesis in highly clarified must. Fermivin LVCB produces very little isoamylacetate and releases moderate levels of thiol and terpene varietal aromas. The resulting wine is therefore characterized by very intense fruity aromas and remarkable minerality.



**TASTING NOTES**

White wine with high minerality and hints of lemongrass, white fruit (pear), citrus fruit, apricot, peach and tropical fruit (pineapple).



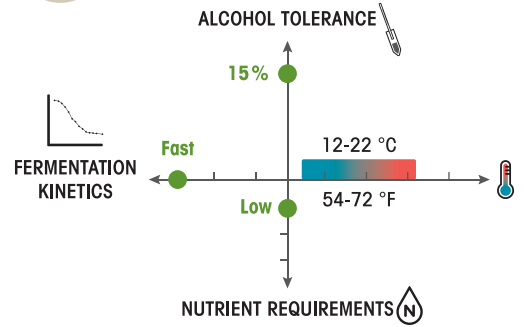
**A TESTIMONIAL**

« Fermivin LVCB is ideal for my Chardonnay wine since it preserves acidity. After skin maceration and low-temperature fermentation, I obtained very persistent tropical fruit aromas that were extremely long on the palate. »

A winemaker from Trentino, Italy.



**OENOLOGICAL PROPERTIES**



**METABOLIC CHARACTERISTICS**

SO <sub>2</sub> production	< 10 mg/l
Glycerol production	5 – 7 g/l
Volatile acid production	< 0.24 g/l
Acetaldehyde production	< 30 mg/l
H <sub>2</sub> S production	Low
Killer factor	Killer



**HISTORY & DEVELOPMENT**

Strain LVCB was selected and validated by the University of Chile in Casablanca Valley.



**DOSE & PACKAGING**

Fermivin LVCB 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.

**Fermivin LVCB In-Line Ready:** Recommended dose: 30 g/hl. Packaging: 10 kg vacuum-sealed packets.

**OENOBRAUNDS SAS**

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