

Weinhefen



Active Dried Yeast

Some yeast, unicellular fungi of the ascomycete group, responsible for the vinification process, are naturally present on grape skins.

However, the viability and fermentation potential of this indigenous flora may be affected by cultivation, harvesting, hygiene or technical processes.

As a consequence, complete alcoholic fermentation and production of quality wines can become quite challenging.

Moreover, nowadays which winemaker is not looking into producing wines that express the grape variety and soil?

Using active dried yeast with specific fermentation qualities becomes a fundamental step to optimise the harvest.

DSM Food Specialties is a world leader in the food and feed industries.

In collaboration with internationally recognised research Institutes, DSM has developed enological yeast strains with outstanding performance.

These strains, produced under the highest quality standards (ISO 9002) allow maximum ease of use and offer total vinification guarantee.

T H E

Fermicru®

R A N G E

Levures

Perfect synergy

The variety of soils, weather conditions, grape varieties and vinification techniques are all factors that contribute to the personality of wines.

DSM Food Specialties has selected strains for the Fermicru® range with the aim of achieving a perfect synergy between the fruit, the soil and the yeast.

Researching the ideal yeast for each application has led to a great variety of strain sources. Some selections came from renowned French vineyards - Champagne, Alsace, Val de Loire, Burgundy, Languedoc Roussillon, and Corsica - others from South American vineyards in Chili and Uruguay. The Fermicru® range provides the wine maker with a specific yeast that has been selected for its excellent fermentation properties optimising the characteristics of the wine.

With one of the world's largest fermentation capacity, DSM uses certified processes (ISO 9002) to produce active dried yeast offering the original characteristics of the strain and optimum viability after rehydration.

wine yeast

THE RANGE FOR SUBTLE VINIFICATION

REDS FOR AGEING

This yeast produces red wines with the ability to age. It fosters optimum extraction of polyphenols and strengthens the structure, roundness and aromatic finesse of the great red grape varieties (Pinot Noir, Merlot, Cabernet Sauvignon, Syrah, Tannat, Mourvèdre and Carignan...).



Fermicru®VR5

AROMATIC WHITES AND ROSES

This yeast fosters the aromatic complexity of white and rose wines from grape varieties including Ugni blanc, Colombard, Viognier, Aligoté, Bourboulenc, Marsanne, Clairette, Pinot noir, Mourvèdre and Cinsault.



Fermicru®AR2

FRUITY, SUPPLE REDS

This yeast is ideal for achieving fruity, well-balanced red wines with a supple phenolic structure. It is particularly suited to making average-ageing wines (3 to 5 years) from grape varieties such as Tannat, Shiraz and Carignan.



Fermicru®UY4

WELL-BALANCED, AROMATIC WHITES

This yeast has been selected to produce white, aromatic wines under a wide variety of vinification conditions. It develops the fruity character of the following white grape varieties: Chardonnay, Sauvignon, Chenin, Sémillon, Riesling, Grenache Blanc, Terret, Aligoté and Ugni Blanc.



Fermicru®LVCB

"NOUVEAUX" REDS

This yeast strengthens the aromatic expression of young fruity wines. It helps extract colour and fruity aromas during carbonic maceration.



Fermicru®Primeur

VARIETAL WHITES AND AGEING ON LEES

This yeast produces fruity wines with enhanced varietal character. This strain gives excellent results on Chardonnay, Sauvignon blanc, Chenin blanc ... and is particularly recommended for ageing on lees..



Fermicru®4F9

WELL-BALANCED WHITES AND ROSES

This strain is perfectly suited to vinifying wines where vivacity, freshness and respect of a range of aromas are sought. It is particularly recommended for its low production of volatile acidity.



Equinox B1 strain

Fermicru®EB1

SPARKLING WINES

This yeast is suited to the production of all types of wines. Even in difficult conditions it will achieve total sugar consumption. It has a good ability to produce sparkling wines, leading to the right balance between aromatic and taste components.



Fermicru®LS2

The availability of some strains may vary depending on the country of distribution.