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Yeast strain selection guideline

Yeast Strain	Yeast strain characteristics					Type of wine						Technological characteristics of the strain										
	S.cerevisiae former bayanus	Temperature range °F	Lag phase	fermentation rate	% Alcohol tolerance	Rose / Blush	Dry Whites	Residual sugars	Young reds	Aged reds	Primary fermentation for sparkling	Second fermentation for sparkling	Preserves varietal character	Aromatic esters production	Difficult fermentation conditions	Restart stuck fermentation	Metabolize malic acid	Polyphenol extraction	Ferments very clear must	Low temperature tolerance	Acidity Preservation	Autolysis capacity
Fermivin	✓	59-95	Short	♦♦♦	14	♦♦	♦♦		♦♦	♦♦	♦♦		♦♦♦		♦♦		♦♦		♦♦♦			♦
Fermivin PDM	✓	✓	50-83	Short	♦♦♦	16	♦	♦		♦♦	♦♦	♦♦♦	♦♦♦	♦♦		♦♦			♦♦♦	♦		♦
Fermi Rouge	✓		57-82	Short	♦♦	15				♦♦♦	♦♦		♦♦♦					♦		♦		
Fermi blanc Arom	✓		59-77	Average	♦	12		♦♦	♦♦♦					♦♦								
Fermivin Cryo	✓		50-81	Short	♦♦	15	♦♦	♦♦	♦											♦♦♦		
Fermichamp	✓	✓	59-86	Long	♦♦	17	♦	♦		♦	♦				♦♦♦	♦♦♦						
Fermicru LS2	✓	✓	50-86	Short	♦♦♦	16	♦	♦♦		♦♦	♦♦	♦♦	♦♦♦	♦		♦♦	♦♦			♦♦	♦	♦♦
Fermicru VB1	✓		57-65	Average	♦♦♦	16	♦♦	♦♦♦						♦♦♦						♦♦		♦♦
Fermicru AR2	✓		53-75	Short	♦♦	14	♦♦♦	♦♦♦						♦♦♦					♦	♦		
Fermicru VR5	✓		64-86	Short	♦♦♦	15			♦♦	♦♦♦					♦♦			♦♦				♦♦♦
Collection Cepage Sauvignon	✓		59-77	Short	♦♦♦	14,5		♦♦♦					♦♦♦		♦							
Collection Cepage Chardonnay	✓		61-72	Average	♦♦	13,5		♦♦♦					♦♦♦									♦♦
Collection Cepage Cabernet	✓		77-86	Short	♦♦	14				♦♦♦	♦♦♦		♦♦♦									
Collection Cepage Merlot	✓		77-86	Short	♦♦	14				♦♦♦	♦♦♦		♦♦♦					♦♦				
Equinox B1	✓		61-77	Short	♦♦	14	♦♦♦	♦♦♦					♦♦♦	♦						♦	♦♦♦	♦

✓ Applicable

♦♦♦ Strongest recommendation

Yeast strain characteristics are given for each strain when fermenting in optimal conditions and used according to directions