

Weinhefen

T H E

Fermivin®

R A N G E

Levures

Expert in fermentation.

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.

With the Fermivin® range, the winemaker controls the alcoholic fermentation and is free of all usual problems. Most strains in the Fermivin® range have been selected and marketed using the biotechnological knowledge and experience of DSM Food Specialties and the winemaking tradition of worldwide renown institutes such as the French National Institute for Agronomic Research. (I.N.R.A)
These yeast strains have undeniable advantages in terms of quality – fermentation kinetics, sugar/alcohol conversion and produce minimal foam, volatile acidity and unpleasant tastes. 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 SERENE VINIFICATION

FAST, COMPLETE FERMENTATION

This starter type yeast facilitates the production of all types of wine. It partially breaks down malic acid thus encouraging malolactic fermentation. It has a good ability to ferment very clear musts.



Fermivin®

CURING STUCK FERMENTATION

Fermichamp has the ability to metabolise fructose in high alcoholic conditions. It is ideal for resolving difficult fermentation situations. Use it as a preventative measure for avoiding stuck fermentation.



Fermichamp®

WELL BALANCED FRUITY RED WINES

This yeast facilitates the production of fruity (raspberry, strawberry, black cherry) well-balanced red wines for medium ageing (3 to 5 years). It is suited to a number of grape varieties including Gamay, Pinot Noir, Cabernet Franc, Merlot and Cabernet Sauvignon. It ferments musts from cold maceration (cryophilic type).



Fermirouge®

RED AND WHITE VINIFICATION

This yeast facilitates the achievement of structured, aromatic and expressive red wines. With white and rosé wine it leads to producing fine, clean, wines typical of the variety. It ensures a quick start to fermentation, which then continues until the sugar is fully consumed.



Fermistart®

AROMATIC WHITE WINES

This yeast has been selected for producing white wine with floral aromas (broom, acacia and hawthorn). Fermiblanc® Arom is suitable for producing base wines for distilling (Cognac, Armagnac,...).



Fermiblanc® Arom

1ST AND 2ND FERMENTATION

This yeast is suitable for producing all types of wines; even in difficult conditions it will achieve a complete sugar consumption. It respects the aromatic and taste qualities of the wine and is a good choice when making sparkling wines.



Fermivin® PDM

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