

# MAURIVIN B

## technical specifications

### Product

A pure Active Dry Wine Yeast selected for its neutral characteristics.

### Type

*Saccharomyces cerevisiae*.

### Rate of fermentation

At warmer temperatures of 20–30°C (68–86°F) Maurivin B is a moderate rate fermenter with a relatively short to moderate lag time. The optimum temperature range for Maurivin B is 25–30°C (77–86°F).

### Nitrogen requirement

Maurivin B is considered a low nitrogen consumer.

### Alcohol tolerance

Maurivin B displays good alcohol tolerance of up to 14–15% (v/v), however caution should be exercised in high sugar juices.

### Volatile acidity

Generally less than 0.3g/l, but has produced up to 0.5g/l in high sugar juices.

### Flocculation

Maurivin B has excellent sedimentation properties after alcoholic fermentation.

### Foaming

Maurivin B is a low to moderate foaming strain.

### Ethanol yield

Maurivin B has the capacity to convert up to 18% (w/v) of the starting sugar into metabolites other than ethanol. As a result the ethanol concentration in the final wine is lower when fermenting with this strain (see *Ethanol Yield Research Information* sheet).

### Malic acid consumption

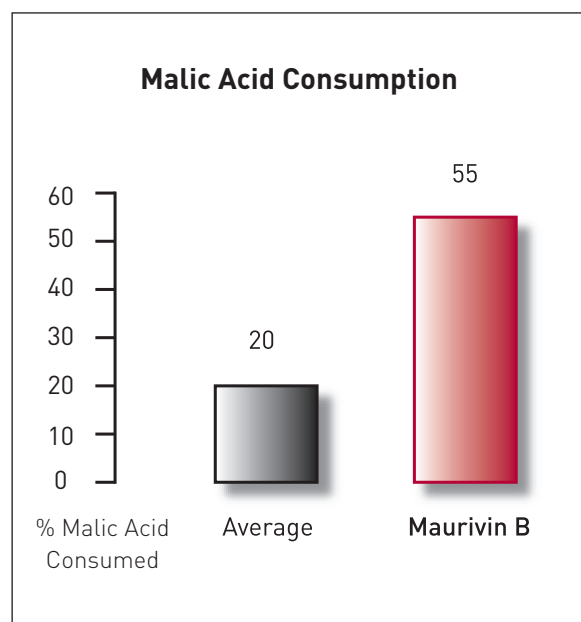
Maurivin B has the capacity to consume up to 56% malic acid during primary fermentation (see *Malic Acid Research Information* sheet).

### Contribution to wine

Maurivin B produces low levels of aroma and flavour compounds, allowing the full expression of varietal characters. It is also noted for its ability to enhance colour extraction of red varieties during fermentation. The ethanol content is on average lower in wines fermented with Maurivin B, as are the levels of malic acid.

### Applications

Due to its ability to enhance varietal aroma, flavour and colour, Maurivin B is recommended for red varieties such as Shiraz/Syrah, Cabernet Sauvignon, Zinfandel, Pinotage, Grenache and Pinot Noir. Maurivin B is highly recommended when wanting to lower a wine's ethanol content. Maurivin B is popular also with winemakers wanting to reduce malic acid levels during primary fermentation.



Results obtained from research conducted by Professor A. Lonvaud, Bordeaux Wine Institute, France.