

maurivin™

ATTRIBUTES OF MAURIVIN YEAST

Strain	Wine Style	Varietal Character	Fermentation Rate	Nitrogen Requirement	Alcohol Tolerance	Ethanol Yield	Glycerol	Esters	Flocculation	Killer Activity
AWRI 796	W/R	★★★★★	★★★★	★★★★	★★★★	★	★★★★★	★	★★★★	K
AWRI 350	W/R	★★	★★	★★	★★★	★★★★	★★★	★★★★★	★★★★★	S
AWRI R2	W/R	★★	★★★	★★★★	★★★	★★★	★★★	★★★★	★★★★	K
BP 725	R	★★★★★	★★★★	★★★★	★★★★	★★★★	★★★★	★	★★★★	S
Classique	W	★★★★	★★★	★★	★★★	★★★	★★★	★★	★★★	S
Cru-Blanc	W	★★★	★★★	★★★	★★★	★★	★★★★	★★★	★★★★	K
Elegance	W	★★★★	★★★★	★★★	★★★★	★★★	★★★★	★★★	★★★	K
EP2	W/Rose	★★★	★★	★	★★★	★★★	★★	★★★★	★★★	S
Maurivin B	R	★★★★	★★	★	★★★★	★	★★	★	★★★★	S
PDM	W/R/S	★★★	★★★★★	★★	★★★★★	★★★★	★★	★	★★★★	K
Primeur	W/R/Rose	★★	★★★	★★★★	★★★	★★	★★★	★★★★	★★★★	S
Sauvignon L3	W	★★★★★	★★★★	★★	★★★★	★★★★	★★	★★	★★★★	N
SW	W	★★★	★★	★	★★★	★	★★	★★★	★★	S
UCD 522	W/R	★★★	★★★	★★	★★★	★★★★★	★★★★★	★★★★	★★★	S

R = Red winemaking W = White winemaking S = Secondary fermentations K = Killer S = Sensitive N = Neutral

Values may vary depending on the juice/must, fermentation temperature and additives to the wine.