



maurivinTM

INSPIRED BY INNOVATION AND EXCELLENCE



AWRI 796

For elegant premium quality wines with increased mouth-feel

PRODUCT

Active dried wine yeast. Complies with the International Oenological Codex (OIV).

TYPE / SPECIES

Saccharomyces cerevisiae

ORIGIN

Deposited in the Australian Wine Research Institute (AWRI) collection. Strain originally isolated in South Africa.

FERMENTATION CHARACTERISTICS

- Temperature range: 15-30°C
- Lag phase: short
- Rate of fermentation: medium rate fermenter
- Nitrogen requirements: high.
Highly clarified juices may require extra supplementation with DAP up to 100mg DAP/L.

APPLICATIONS

AWRI 796 helps add mouth-feel and elegance to red wines (Syrah, Grenache, Merlot, Cabernet sauvignon) or white wines (Chardonnay, Chenin) due to increased glycerol production.

Packaging: 500 g pack under vacuum
10 kg bag under vacuum

Inoculation Rate: 20-25g/HL for red wines, 25-30g/HL for whites, 30-40g/HL for settled musts

OENOLOGICAL PARAMETERS

- Ethanol Yield: 17 g sugar/1% Ethanol
- Alcohol tolerance: 15-16% (v/v)
- Glycerol production: 10.9 g/L
- Volatile acidity: 0.22 g/L eq. H₂SO₄
- Malic acid consumption: 15%
- SO₂ production: nil
- Ethanal production: 16 mg/L
- Foaming: nil
- Flocculation: low
- Killer Factor: Killer



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Wine & Beverage Yeast

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