



maurivin™

INSPIRED BY INNOVATION AND EXCELLENCE



MAURIVIN B

Balanced red wines, low ethanol yield

PRODUCT

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

TYPE / SPECIES

Saccharomyces cerevisiae

ORIGIN

Isolated from the Burgundy region.

FERMENTATION CHARACTERISTICS

- Temperature range: 24-33°C
- Lag phase : short
- Rate of fermentation: medium rate fermenter
- Nitrogen requirements: low.
Highly clarified juices may require extra supplementation with DAP up to 100mg DAP/L.

APPLICATIONS

MAURIVIN B is used for varietal red winemaking. It contributes to the complexity of the wine and doesn't interfere with the typicity of the grape variety.

MAURIVIN B is recommended for making red wines based on Pinot noir, Grenache or Zinfandel. By using more sugar than the average for other strains, **MAURIVIN B** helps to reduce the alcohol content of the wines.

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: 18 g sugar/1% Ethanol
- Alcohol tolerance: 14-15% (v/v)
- Glycerol production: 7.6 g/L
- Volatile acidity : 0.35 g/L eq. H₂SO₄
- Malic acid consumption: up to 50%
- SO₂ production: nil
- Ethanal production: 36 mg/L
- Foaming: low
- Flocculation: good
- Killer Factor: Sensitive



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