

# PROPIEDADES DE LA LEVADURA MAURIVIN



next generation  
by maurivin

CEPA	Tipo de vino	Carácter varietal	Tasa de fermentación	Requerimiento de nitrógeno	Tolerancia alcohólica	Producción de etanol	Glicerol/Sensación en boca	Ésteres	Floculación	Actividad killer
AWRI Obsession	R	●●●●●	●●●●●	●●●●●	●	●	●●●●●●●	●●●●●	●●●●●	K
Platinum	W/R/ROSÉ	●●●●●	●●●●●	●●	●●●●●	●●●●●	●●●●	●	●●●●●	K
AWRI Paragon	W	●●●●●	●●●●●	●●●●	●●●●●	●●●●●	●●●●●●●	●●●●●	●●●●●	K
AWRI Fuslon	W/R/ROSÉ	●●●●●	●●●●●	●●●●	●●●●●	●●●●●	●●●●●●●	●●●●●	●●●●●	K
AWRI Zevil	W/R	●●●●●	●●●●●	●●●●	●●●●●	●●●●●	●●●●●●●	●●	●●●●●	K
AWRI UVAmAX	W/R	●●●●●	●●●●●	●●●●	●●●●●●●	●●●●●●	●●●●●	●●●●●	●●●●●	K
AWRI Rosa	W/ROSÉ	●●	●●●●●	●●●●●	●●●●●	●	●●●●●●●	●●●●●	●●●●●	K
AWRI Celebrate	W/R/S	●●●●●	●●●●●	●●●●	●●●●●●●	●●●●●	●●●●●●●	●●	●●●●●	K

## CLASSIC

CEPA	Tipo de vino	Carácter varietal	Tasa de fermentación	Requerimiento de nitrógeno	Tolerancia alcohólica	Producción de etanol	Glicerol/Sensación en boca	Ésteres	Floculación	Actividad killer
AWRI 796	W/R/ROSÉ	●●●●●	●●●●●	●●●●●	●●●●●	●	●●●●●●●	●●	●●●●●	K
AWRI 350	W/R	●●	●●	●●●●	●●●●	●●●●●●	●●●●	●●●●●●●	●●●●●●●	S
AWRI R2	W/R	●●	●●●●	●●●●●	●●●●	●●●●	●●●●	●●●●●	●●●●●	K
BP 725	R	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●	●●●●●	S
Cru-Blanc	W	●●●●	●●●●	●●●●	●●●●	●●●●	●●●●●●	●●●●	●●●●●	K
Elegance	W/S	●●●●●	●●●●●	●●●●	●●●●●	●●●●●	●●●●●●	●●●●	●●●●●	K
EP2	W/ROSÉ	●●●●	●●	●	●●●●	●●●●	●●	●●●●●●	●●●●	S
Maurivin B	R	●●●●●	●●	●	●●●●●	●	●●	●	●●●●●	S
Maurivin PDM	W/R/S/ROSÉ	●●●●	●●●●●●	●●	●●●●●●	●●●●●	●●	●	●●●●●	K
POP	W/R/S/ROSÉ	●●●●●	●●●●●●	●●	●●●●●●	●●●●●	●●	●	●●●●●	K
Primeur	W/R/ROSÉ	●●	●●●●	●●●●●	●●●●	●●	●●●●	●●●●●	●●●●●	S
Sauvignon	W	●●●●●	●●●●	●●	●●●●	●●	●●	●●	●●●●	N
UCD 522	W/R	●●●●	●●●●	●●	●●●●	●●●●●●	●●●●●●	●●●●●	●●●●	S
UOA Maxithlol	W	●●●●●	●●●●●	●●●●	●●●●●	●●●●	●●●●●	●●●●	●●●●●	K

**B** Elaboración de vino blanco      **K** Killer      ● Bajo      ●●●●● Alto  
**R** Elaboración de vino rosado      **S** Sensible  
**S** Fermentaciones secundarias      **N** Neutro