

PRODUCT ☆

A pure Active Dry Wine Yeast selected for its medium aromatic characters and robust fermentations

TYPE

Saccharomyces cerevisiae
(var. *bayanus*)

ORIGIN

First isolated in France

maurivin™



MAURIVIN PDM

product information

suitable for
DIRECT PITCH

CONTRIBUTION TO WINE

Maurivin™ PDM produces moderate to low levels of aroma and flavour compounds to the wine. It is a highly desirable yeast strain when the Oenologist requires a subtle but positive aromatic contribution from the yeast.

RATE OF FERMENTATION

Maurivin™ PDM is suitable for low fermentation temperatures due to its inherent vigour. It is a steady fermenter at lower temperatures (8-15°C; 46-59°F) with a high demand for cooling or refrigeration control. Maurivin™ PDM is a rapid rate fermenter at warmer temperatures (20-30°C; 68-86°F) with a short lag time.

NITROGEN REQUIREMENT

Fermentation at high temperatures may result in accelerated depletion of free amino nitrogen in the must/juice. In these situations it may be necessary to add free or available nitrogen.

APPLICATIONS

A general purpose yeast strain recommended for white and red wine production, particularly varietal wines such as Chardonnay, Chenin Blanc, Sauvignon Blanc, Semillon, Riesling, Cabernet, Merlot and Shiraz/Syrah. Maurivin™ PDM is also suitable for the production of *méthode champenoise* wine styles.

ALCOHOL TOLERANCE

Maurivin™ PDM displays excellent alcohol tolerance in the range of 15-17% (v/v)



VOLATILE ACIDITY

Generally less than 0.3 g/l



FOAMING

A low to moderate foaming strain



FLOCCULATION

Maurivin™ PDM has excellent sedimentation properties after alcoholic fermentation



TOTAL SO₂ PRODUCTION

Maurivin™ PDM is considered a moderate SO₂ producer (up to 40 mg/L total SO₂)

FERMENTATION RATES OF PDM AT DIFFERENT FERMENTATION TEMPERATURES

