

## PRODUCT ☆

A pure Active Dry Wine Yeast selected for its robustness and secondary fermentation properties

## TYPE

*Saccharomyces cerevisiae*

## ORIGIN

Isolated in Italy and purified by AB MAURI Global Technology Group

**maurivin™**



# POP

## product information

suitable for  
**DIRECT PITCH**

### CONTRIBUTION TO WINE

Maurivin™ Pop produces clean and subtle aromas that are consistent with good wine production. Classified as a neutral yeast, Maurivin™ Pop allows the grape varietal characteristics to shine through.

### RATE OF FERMENTATION

A robust and steady fermenter at temperatures between 9-30°C (48-86°F) with a relatively short lag phase. This applies to primary base wines as well as secondary fermentation using *méthode champenoise* and Charmat methods.

### NITROGEN REQUIREMENT

Maurivin™ Pop has a relatively low nitrogen requirement.

### ALCOHOL TOLERANCE

This strain has good alcohol tolerance in the range of 15-16% (v/v)



### VOLATILE ACIDITY

Generally less than 0.3 g/l



### FOAMING

This strain is a low foaming strain



### KILLER ACTIVITY

Maurivin™ Pop is killer factor positive



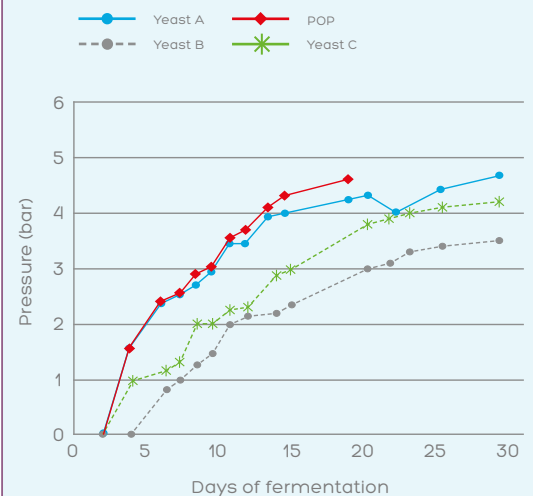
### FLOCCULATION

This strain flocculates and settles well



### TOTAL SO<sub>2</sub> PRODUCTION

Maurivin™ Pop is considered a low SO<sub>2</sub> producer (generally <20 mg/L total SO<sub>2</sub>)



Trials conducted at the University of Padova during the 2016 vintage using Prosecco base DOCG and fermenting at 16°C after 2 bar.

### APPLICATIONS

Maurivin™ Pop is well suited to making primary base wines due to its strong fermentation characteristics. It then has the capability to undertake the secondary fermentation using both *méthode champenoise* and Charmat methods to produce sparkling wine styles such as Prosecco and Cava. Being such a robust yeast, it also has the ability to act as a restart yeast for stuck and sluggish fermentations. Maurivin™ Pop can also be used for rebate wines due to its inherently low total SO<sub>2</sub> production.