

# maurivin<sup>TM</sup>

## Yeast trial recording card

Winery: \_\_\_\_\_ Winemaker: \_\_\_\_\_ Date: \_\_\_\_\_

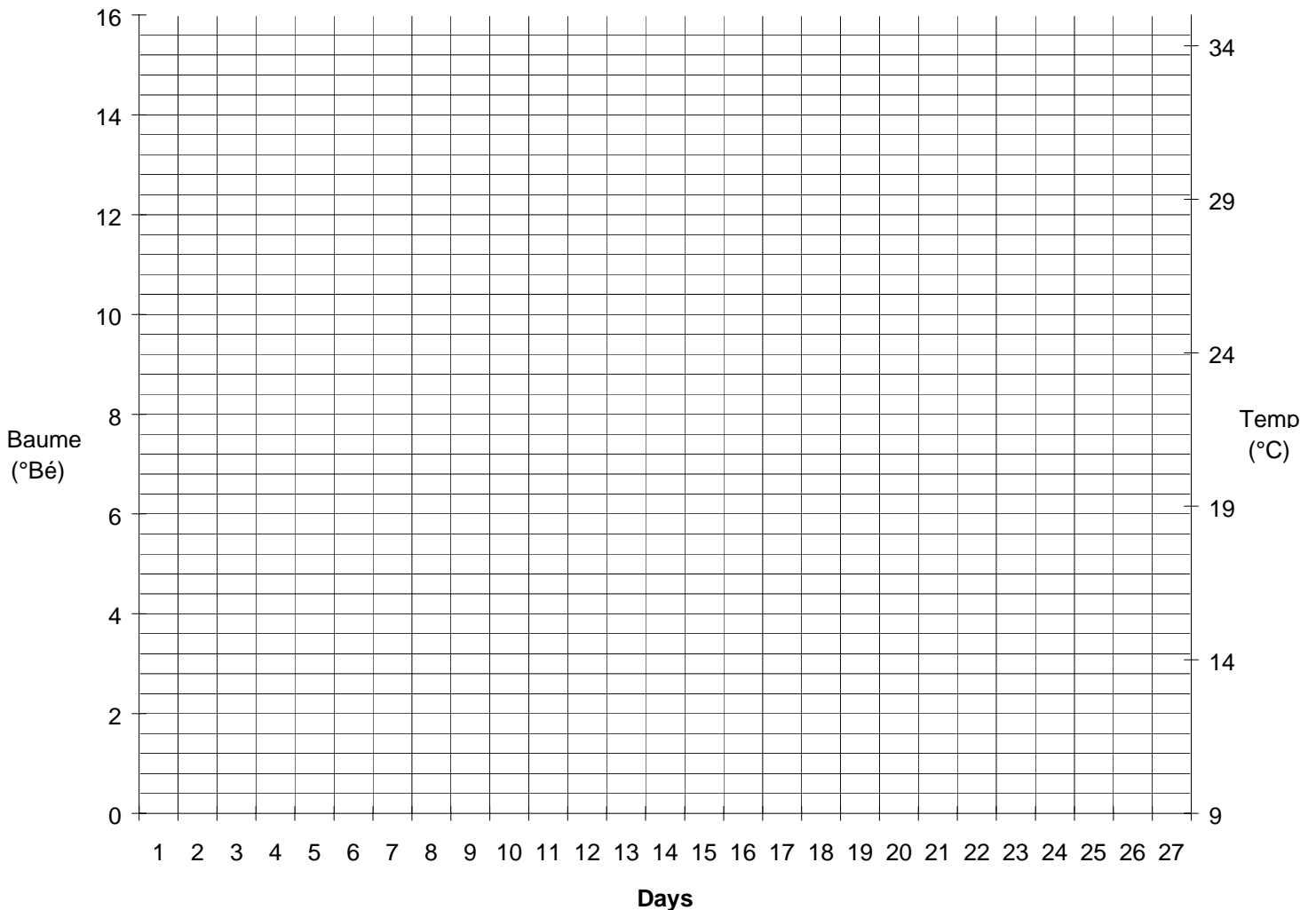
Tank: \_\_\_\_\_ Volume: \_\_\_\_\_ Variety: \_\_\_\_\_ Block: \_\_\_\_\_

### Juice/must parameters (after additions of acid/DAP/etc.):

Bé/Brix: \_\_\_\_\_ pH: \_\_\_\_\_ TA (g/L): \_\_\_\_\_ YAN/FAN (mg N/L): \_\_\_\_\_

Free SO<sub>2</sub> (mg/L): \_\_\_\_\_ Total SO<sub>2</sub> (mg/L): \_\_\_\_\_ Malic Acid (g/L): \_\_\_\_\_

**Maurivin Yeast Strain:** \_\_\_\_\_



**Additions during Fermentation (dose and date of addition):**

DAP: \_\_\_\_\_

Yeast hulls / vitamins: \_\_\_\_\_

Tannins: \_\_\_\_\_

Malolactic bacteria: \_\_\_\_\_

Other: \_\_\_\_\_

Barrel fermentation: Yes/No

If Yes, Brix/Bé level at time of transfer from tank to barrels: \_\_\_\_\_

**Fermentation Characters:**

Were you satisfied with the fermentation rate?

\_\_\_\_\_

H<sub>2</sub>S: \_\_\_\_\_ Foaming: \_\_\_\_\_ Flocculation: \_\_\_\_\_**Wine Parameters:**

Alcohol (% v/v): \_\_\_\_\_ Sugar (g/L): \_\_\_\_\_ pH: \_\_\_\_\_ TA (g/L): \_\_\_\_\_

VA (g/L): \_\_\_\_\_ Malic Acid (g/L): \_\_\_\_\_ Glycerol (g/L): \_\_\_\_\_

Succinic acid (g/L): \_\_\_\_\_ Free SO<sub>2</sub> (mg/L): \_\_\_\_\_ Total SO<sub>2</sub> (mg/L): \_\_\_\_\_**Sensorial Properties:**

Appearance: \_\_\_\_\_

Aroma: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Palate: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Yeast Performance:**

In your opinion, do you think the yeast strain chosen was the most appropriate for the style of wine you were after?

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Was there promotion of varietal characters (aroma or flavour)?

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Did the yeast contribute to the wine's flavour and mouthfeel?

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Did the yeast contribute positive yeast aromatics?

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Overall, what is your verdict on the maurivin strain tested? Are you likely to use this strain again? Please comment.

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Any additional information you can provide on your trial with maurivin strains would be much appreciated.

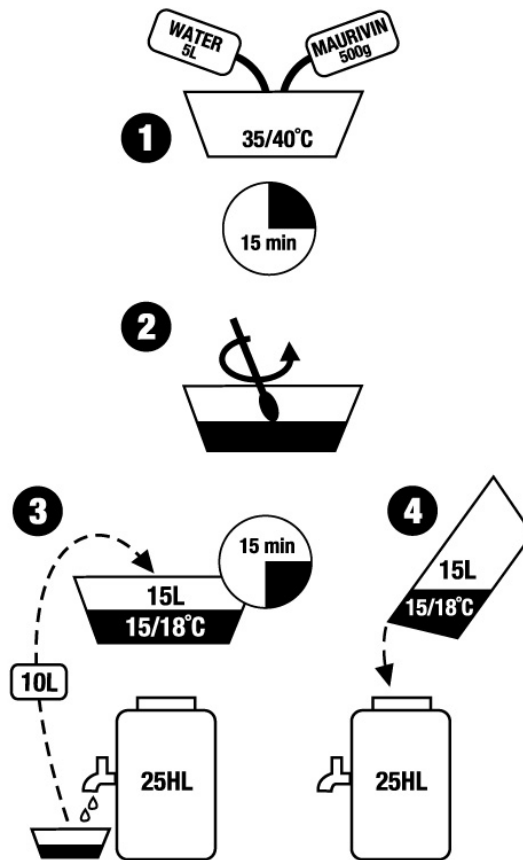
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***Thank you!***

We sincerely appreciate your time and effort in completing this survey.

## Protocol for seeding



## Contacts

### For technical support:

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### To place an order:

Contact your local maurivin distributor. Details are available on our website:

[www.maurivinyeast.com](http://www.maurivinyeast.com)