

# AWRI 350 AND ROSÉ WINES

## research information



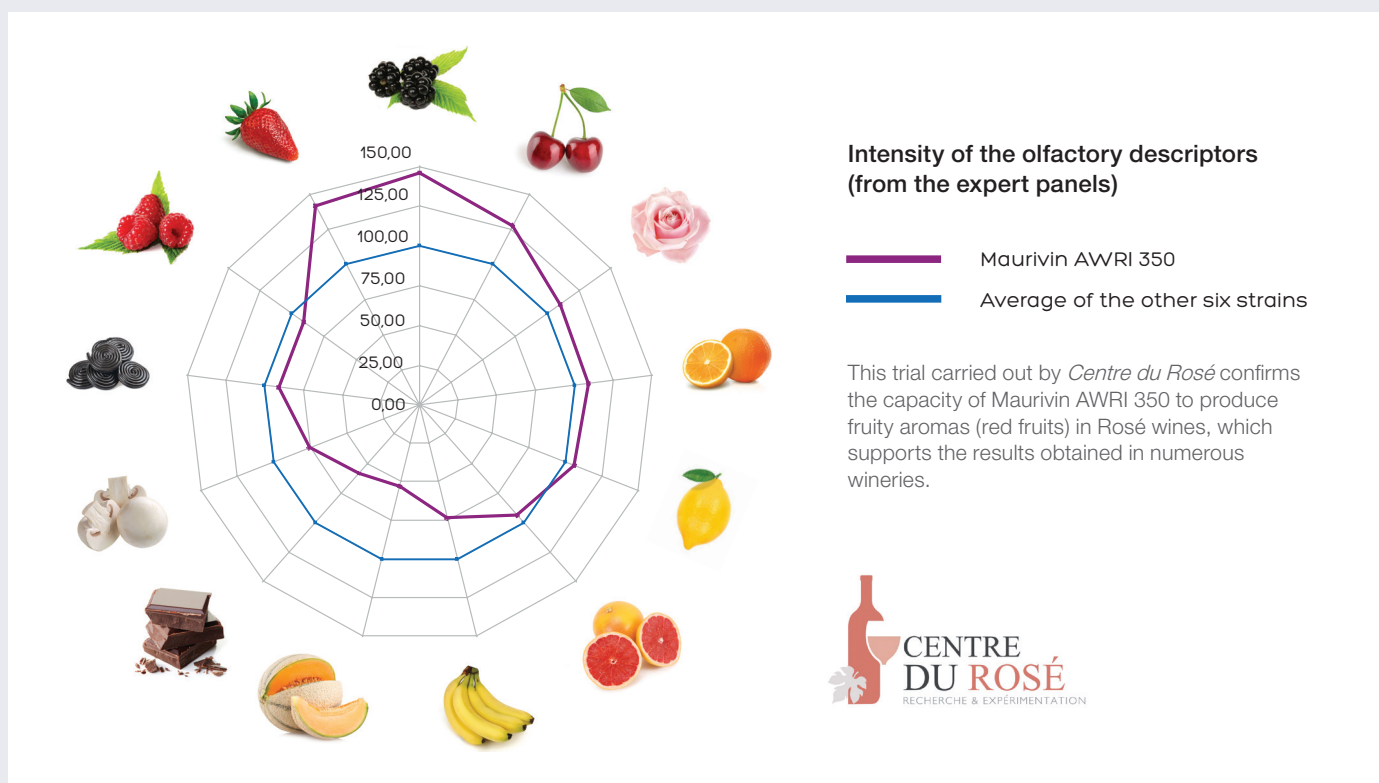
### AWRI 350: AN AROMATIC YEAST STRAIN

Maurivin AWRI 350 is well-known for its capacity to produce aromatic compounds (esters and higher alcohols) during alcoholic fermentation. This yeast is recommended to make fruity wines (both red and Rosé) from varieties such as Syrah, Grenache, Merlot and Cabernet Sauvignon. With a medium fermentation rate and low consumption of nitrogen, AWRI 350 must be used at temperatures above 15°C when taking into account its flocculation properties.



### AWRI 350: A STRAIN ADAPTED TO THE PRODUCTION OF ROSÉ WINES

Maurivin AWRI 350 is used at the moment in numerous wineries for the production of Rosé wines. Maurivin wanted to compare the strain Maurivin AWRI 350 in microvinifications made in *Centre du Rosé* with six other yeast strains. Two expert tasting panels carried out sensorial analysis of the wines obtained, evaluating the intensity of the main aromatic descriptors of Rosé wines of Provence.



*Protocol: Seven yeast strains were used to ferment a must comprised of a combination of Grenache/Syrah/Vermentino (50/45/5), with a pH of 3.23 and a potential alcohol of 12.2% v/v at a constant temperature of 16.5°C. An evaluation of the yeast at the end of fermentation using DNA technology allowed us to verify that the inoculated yeasts carried out the fermentation. The trained expert panels (30 people) tasted the wines. The variance analyses indicate Maurivin AWRI 350 is significantly different with respect to the descriptor "cherry" and was comparable only to one other of the other six strains.*

*Legend: The "average" value corresponds with the average (expressed from 1 to 100) of marks obtained for the other six yeast strains. The value "AWRI 350" is calculated (in percentage) with respect to the average.*