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.

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 SO2 production.

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 SO2 PRODUCTION
Maurivin Pop is considered a low SO2 producer (generally <20 mg/L total SO2)

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