

PRESS RELEASE

Fermentis launches SafCEno™ Home range for small-batch winemakers

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Fermentis launches SafCEno™ Home: a new range of premium wine yeasts for small-batch winemakers. Six carefully selected wine yeasts from the Fermentis SafCEno™ portfolio are now available in convenient 5-gram sachets.

We're pleased to announce the SafCEno™ range of premium wine yeasts is now accessible for home and small-batch winemakers. Our SafCEno™ Home range consists of six active dry yeasts, carefully selected to cover a diverse range of popular wine styles and grape varieties. This curated range of handy 5-gram sachets gives home enthusiasts the tools to achieve remarkable results in their small-batch vinifications.

"We are excited to bring the expertise and innovation of Fermentis to the home winemaking community," says Thomas Lesaffre, General Director of Fermentis. "With the new range of five-gram sachets, home winemakers can now enjoy the same yeasts and know-how used by industry professionals to elevate their creations."

The six products available in the Fermentis home wine range include:

- SafCEno™ BC S103: The easy choice for all types of wines, including fruit wines and sparkling.
- SafCEno™ HD S135: Ideal for producing smooth and full-bodied red wines.
- SafCEno™ FV 19: Recommended for Cabernet Sauvignon and fruity red wines.
- SafCEno™ CK S102: Perfect for creating fruity and aromatic white and rosé wines.
- SafCEno™ EF 85: Suited for Chardonnay and other elegant white wines.
- SafCEno™ SH 12: Reveals the aromatic potential of thiol-rich white varieties.

For more information about our wine yeasts, visit fermentis.com

About Easy To Use (E2U™)

Our SafCEno™ Home range is E2U™ certified, meaning winemakers can pitch the yeast directly into the must or choose to rehydrate it – enjoying the same results either way. Fermentis is dedicated to providing reliable and easy-to-use solutions, and this certification is one more way Fermentis supports the creativity and production of people who are passionate about the wines they make.

About Fermentis

Fermentis is a leading global supplier of yeast and fermentation solutions for beverage makers. The company is a business unit of Lesaffre, a key player in yeast and all its applications for over 170 years. All fermentation products from Fermentis are developed with unsurpassed expertise under meticulous production procedures. This guarantees the highest microbiological purity and maximum fermentation activity.



SafCEno™ Home 5g sachets.

SafCEno™
HOME 5g

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