

Red wine yeast for the colour-stable, fruit-pronounced character

## Product Description

Oenoferm® Color is a specially selected dry selected yeast of the yeast species *Saccharomyces cerevisiae* (var. bayanus). When selecting this yeast great importance was attached to colour extraction and colour stabilisation. Oenoferm® Color has enzyme systems which optimally release the anthocyanogens bound in the grape skin. Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

## F3-Erbslöh yeast production process - Fit for Fermentation



Valuable and approved Erbslöh Oenoferm® yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress situations.

## Product and Effect

Oenoferm® Color is especially suited for the production of colour-stable, fruit-pronounced red wine characters. Due to the nature of this yeast strain, by colour extraction deep coloured wines with stone fruit aromas, typical for red wines, are obtained. Additionally, vegetative notes are discernible. The yeast is also ideally suitable for musts from mash-heated grape musts. Oenoferm® Color can equally be employed for the production of storable red wines which age in barrique/wooden barrels.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 18-28°C.  
Alcohol tolerance: 15 % by vol.

## Dosage

An addition of 20-30 g Oenoferm® Color/100 L mash/grape must produces an optimal number of viable yeast cells per mL must. This high number of cells assures an immediate onset of fermentation and a predominance over wild yeast cultures.

## Application

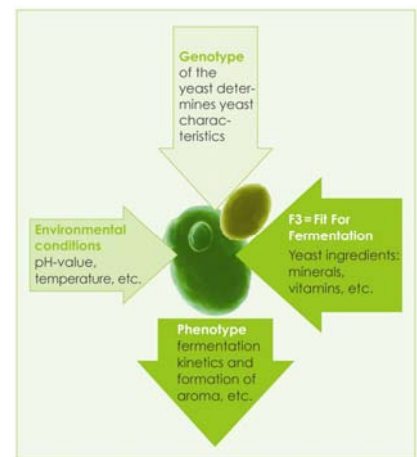
The rehydration of Oenoferm® Color is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C).

Oenoferm® Color is stirred in slowly. Allow to swell for 20 minutes. The yeast suspension is then added to the vat under constant stirring. The temperature difference between the warm yeast starter and the cool must should not exceed 8 °C. Otherwise a so-called yeast shock might result and many yeast cells would be damaged leading to impaired yeast performance.

It is advisable to add the biological yeast activator and yeast nutrient VitaDrive® F3 in the same amount as the yeast to the rehydrated yeast starter after about 10 minutes time. As soon as the fermentation process is actively setting in, it is recommended to control the temperature to keep the fermentation process at the required level.

## Storage

Vacuum-packed. Store cool and dry. Reseal opened packagings tightly and immediately and use up within 2-3 days.



The F3-process - Fit for Fermentation assures improved fermentation kinetics.