

Product Description

Oenoferm® is a special dry selected yeast. It is yeast strain LW 317-28 of the species *Saccharomyces cerevisiae*. Oenoferm® is a vital strain, propagated in pure culture.

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® is used for the fermentation of grape must and mash to make wines with clean aroma and typical varietal character. The finished wines present themselves as fresh and animating with tendencies to ripe, green apple and white-fleshed, acidulous-fruity vineyard peach.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 16-22 °C.

Alcohol tolerance: 14 % by vol.

Dosage

An addition of 20-30 g Oenoferm®/100 L 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® is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C).

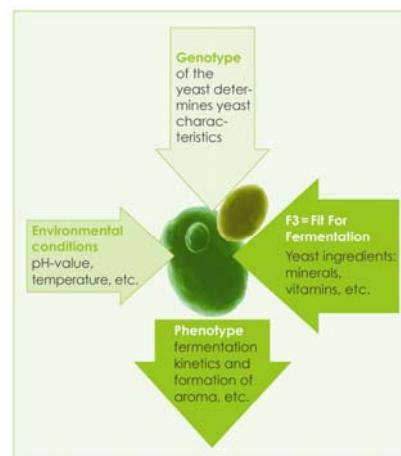
Oenoferm® is stirred in slowly. Allow to swell for 20 minutes. The yeast

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.