


Structure and tannic impact supporting yeast for full-bodied and colour-intensive red wines

Product Description

Oenoferm[®] Structure is a specially selected, pure dry yeast of the species *Saccharomyces cerevisiae* for the production of red wines with high tannin density. The yeast supports the release of grape ingredients relevant to colour and to the impact of tannic substances on the wine.

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

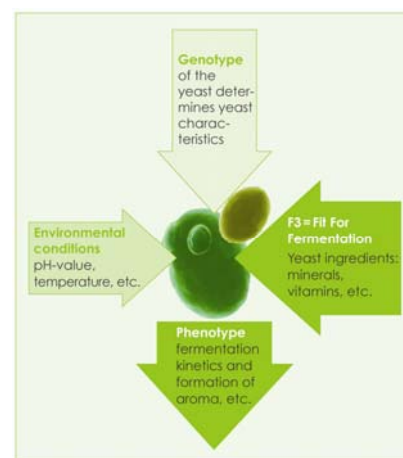
 Valuable and approved Erbslöh Oenoferm[®] yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress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

Product and Effect

Oenoferm[®] Structure is especially suitable for making robust, full-bodied and tannin-pronounced red wines. The tannic structure is not superposing or suppressing but is harmoniously included in the overall taste structure. Tannins positively affect and support the structure of the red wine and emphasize the typical cherry, berry and nut aromas. Should malo-lactic fermentation be desired subsequent to alcoholic fermentation, then it is easily initiated through the addition of BioStart[®] cultures.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 18-28°C.

Alcohol tolerance: 15 % by vol.



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

Dosage

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