


Pure selected yeast for the typical Riesling wine profile

Product Description

Oenoferm® Riesling is a specially selected, pure dry yeast for the development of the typical varietal aroma profile of fine, high-quality Riesling wines. It is yeast strain E68/73 of the species *Saccharomyces cerevisiae*.

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

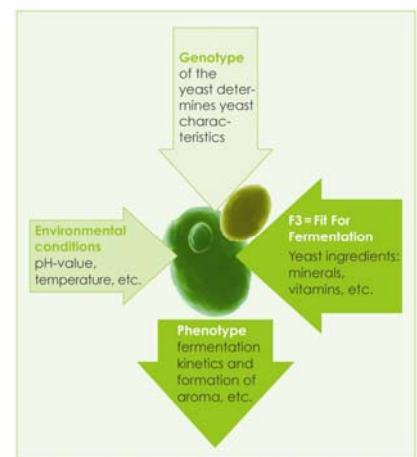
 Valuable and approved Erbslöh Oenoferm® yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress situations.

Product and Effect

Oenoferm® Riesling was specially selected for the fermentation of Riesling musts. A cooled fermentation at temperatures between 17 and 19 °C promotes the development of fruity-acidulous, white fleshed peach aromas. In the fermentation range between 19 and 22 °C, exotic aromas develop particularly expressively. With higher alcohol contents, temperatures must be raised to 20-22 °C towards fermentation end. To preserve natural residual sugar, fermentation can be stopped by temperature reduction, filtration and sulphuring. Oenoferm® Riesling may tend to foaming. The yeast is ideal for the fermentation of fruity-light to high-quality, ripe Riesling wines with typical varietal profile.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 17-22°C.

Alcohol tolerance: 13.5 % by vol.



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

Dosage

An addition of 25-35 g Oenoferm® Riesling/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® Riesling is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm® Riesling 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.