



Oenoferm®

Universal yeast for pure, typical varietal wines

Product description

Oenoferm® is a classical strain for producing pure, typical varietal wines. It creates fresh, stimulating wines.

Fermentation temperature	16 - 22 °C
Aroma profile	Clear flavour profile - hints of apple and vineyard peach
Other benefits	Alcohol tolerance up to 14 % vol.
Recommended grape varieties	Any white grape variety

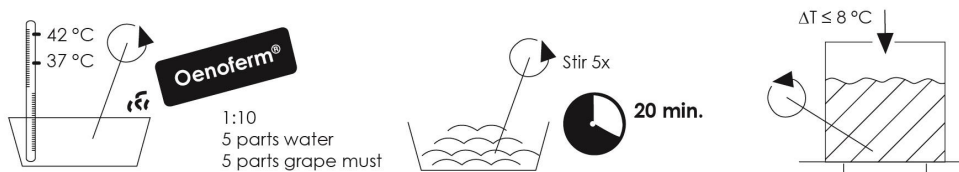
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh process. The yeasts thus ferment until fermentation is complete, even in stressful situations. The wine's aroma is purer and more incisive.

Dosage

We recommend adding 20-40 g Oenoferm® to 100 L juice to obtain the optimum quantity of viable yeast cells. This ensures a good start of fermentation and dominance over the wild microorganisms.



It is worth adding the same quantity of VitaDrive® biological yeast activator during the yeast rehydration phase to fortify the yeast at an early stage.

Depending on the nutritional situation of the juice, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families.

Storage

Vacuum packed. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.

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