



# Oenoferm® Chardonnay

Oenological yeast for typical Chardonnay varietal character

## Product description

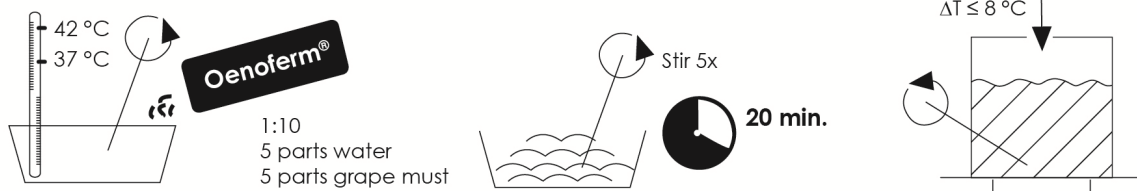
During fermentation Oenoferm® Chardonnay develops aromas of grapefruit, lemon and tropical fruits. The typical, juicy Chardonnay character is emphasised, with outstanding acidity. Sur-lies maturation can also have a positive effect. Large quantities of mannoproteins can easily be released.

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

Fermentation temperature	16 - 22 °C
Aroma profile	<ul style="list-style-type: none"> <li>Grapefruit and lemon</li> </ul>
Characteristics	<ul style="list-style-type: none"> <li>Saccharomyces cerevisiae</li> <li>Onset of fermentation phase: moderate</li> <li>Fermentation speed: restrained and consistent</li> <li>Alcohol tolerance: up to 14 % ABV</li> <li>Formation of secondary fermentation products: very low</li> <li>Glycerol formation: 5 - 8 g/L</li> <li>Nutrient requirement: normal</li> </ul>
Recommended grape varieties	Chardonnay, Auxerrois, Pinot blanc, Pinot gris
Tip	<ul style="list-style-type: none"> <li>Subsequent MLF is easily possible.</li> </ul>

## Dosage

20 - 30 g/100 L.



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 must nutrient situation, 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.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany  
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com