



Oenoferm® Riesling

Pure cultivated yeast for typical, fruity Riesling wines

Product description

Oenoferm® Riesling has been selected from vineyards in the Rheingau, Germany. It promotes the incisive, typical varietal, fruity Riesling aromas.

Fermentation temperature	17 - 19 °C	19 - 22 °C
Aroma profile	<ul style="list-style-type: none"> • Fresh and fruity notes of peach and apricot • May manifest mineral notes 	<ul style="list-style-type: none"> • Persistent aromas of yellow-fleshed fruit • Charming bouquet of exotic aromas (mango)
Fermentation progress	<ul style="list-style-type: none"> • Ensure appropriate supply of nutrients - VitaFerm® Ultra/Vitamon® Liquid • Increase the temperature from the middle to end of fermentation (21 - 22 °C) 	
Recommended grape varieties	<ul style="list-style-type: none"> • Riesling • Welschriesling • Frühroter Veltliner • Rotgipfler 	
Characteristics	Inclined to foaming	
Specifics	Prevents the formation of trimethyl-dihydronaphthalene (TDN), better known as the "petrol" note.	
Tip	<ul style="list-style-type: none"> • Harmonious flavour profile even for wines with residual sugar • Special yeast for light, fruity to high-quality ripe Riesling wines with residual sugar 	

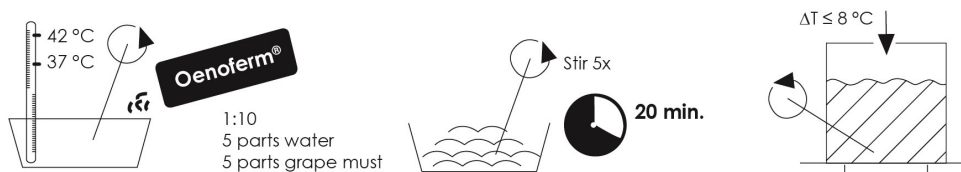
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh F3 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® Riesling 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 in 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.



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

Fortschritt macht Zukunft®