



Oenoferm® X-treme

Strong fermenting hybrid yeast for spicy, fruity aromas

Product description

Oenoferm® X-treme is a GMO-free hybrid yeast selected by Erbslöh. Protoplast fusion was used to harness the positive properties of two different *Saccharomyces cerevisiae* strains. The most important are:

- The extraordinarily strong fermentation of a cold-tolerant *Bayanus* strain
- Promotion of the individual aroma style towards minerality, with well integrated fruity and spicy components

Fermentation temperature	10 - 17 °C
Aroma profile	Typical varietal aromas with a powerful bouquet and good length
Other benefits	<ul style="list-style-type: none"> • Acidity-stabilising properties • Low nutrient requirement • Forms little SO₂ • Can be used as a sparkling wine yeast • Suitable for a restart of fermentation
Recommended grape varieties	Riesling, Pinot blanc, Welschriesling, Chardonnay, Sauvignon blanc, Silvaner, Müller-Thurgau, Grüner Veltliner, Muscatel
Tip	Can be combined with Oenoferm® wild & pure to modify the style and to increase the variety of aromas

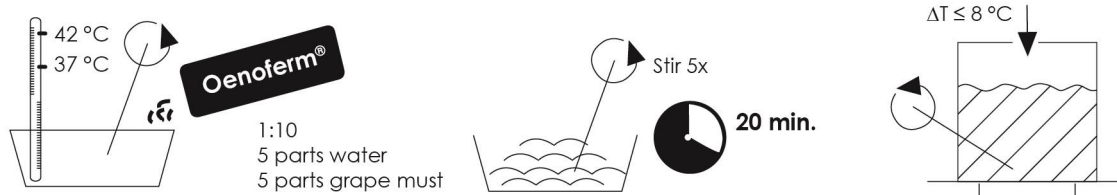
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

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® X-treme 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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