



Oenoferm® Color

Yeast for full-bodied, deep-coloured red wines

Product description

Oenoferm® Color is a *Saccharomyces cerevisiae* var. *bayanus* dried pure cultivated yeast which promotes deeper, more stable colours. It results in characterful, tannin-driven red wines with good aging potential and excellent body.

Fermentation temperature	18 - 28 °C
Aroma profile	Elegant aromas of ripe fruit, through to spicy, nutty and toasted aromas
Characteristics	<ul style="list-style-type: none"> • High alcohol tolerance (16 % ABV) • Rapid fermentation onset • Moderate nutrient requirement • MLF neutral • Increased glycerol formation at higher fermentation temperatures
Further recommended for	<ul style="list-style-type: none"> • Colour intensification
Recommended grape varieties	Dornfelder, Pinot noir, Portugieser, Blauer Zweigelt, Blaufränkisch (Lemberger), Cabernet sauvignon, Merlot, Shiraz, St Laurent
Tip	<ul style="list-style-type: none"> • For red wines with aging potential • Specifically for maturation in wooden barrels or barriques

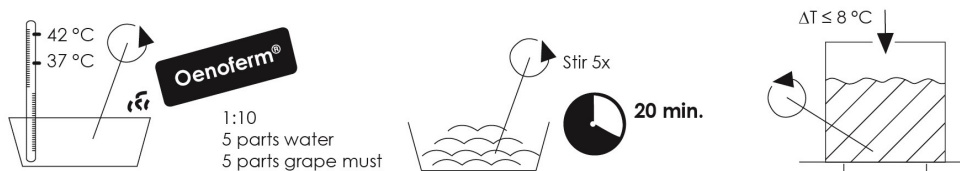
Permitted according to EU Commission Regulation no. 606/2009. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

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



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