



Oenoferm® wild & pure

Complex aromas and unique fermentation potential for wild yeasts

Product description

Oenoferm® wild & pure is a special aroma yeast. Because of its special metabolic characters the yeast produces various fruity esters and exotic aromas.

Oenoferm® wild & pure is a combination of strains. It combines an own selection of a wild yeast *Torulaspora delbrückii* and a new *Sacharomyces* strain with high fermentation capacity. The *Saccharomyces* strain ensures complete fermentation at high levels of alcohol. Both strains show a syntrophic character (influence each other in a positive way).

With Oenoferm® wild & pure it is possible to significantly change the wine's style for the better. It is possible to ferment both white and red wines whose texture is significantly creamier and which have a long-lasting, pleasant flavour and mouthfeel.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

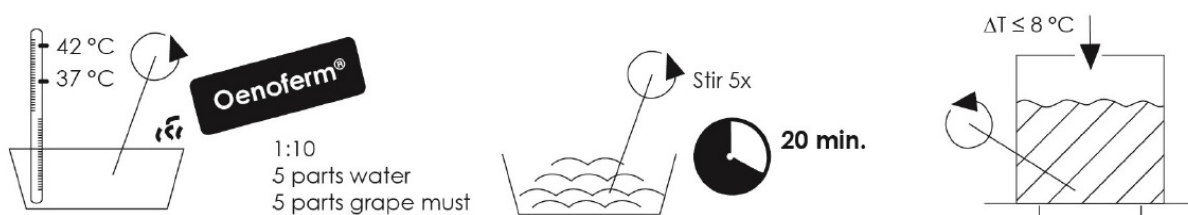
Fermentation temperature	White wine: 16 - 20 °C	Red wine: 25 - 33 °C
Aroma profile	<ul style="list-style-type: none"> Enhanced mono terpenes and formation of fruity esters Support the ripe and exotic fruit aroma 	
Characteristics	<ul style="list-style-type: none"> Moderate to high nitrogen requirement High alcohol tolerance 	
Other benefits	<ul style="list-style-type: none"> Produces full-bodied, dense wines 	
Recommended grape varieties	Müller-Thurgau, Traminer, Morio Muscat, Muscatel, Rhine Riesling, Muscat Ottonel, Bouvier, Goldburger, Furmint	Pinot Noir, Sankt Laurent, Pinotage
Tip	Perfect as a cuvée partner	

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® wild & pure to 100 L must to obtain the optimum quantity of viable yeast cells. This ensures a sound start to 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 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.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive, as part of good manufacturing practice. The end product's food safety can only be achieved if used exclusively in this way. However, please note: our technical product leaflets are based on our current knowledge and experience. They must be seen as general information about our products only. We cannot accept any liability for use on a case-by-case basis due to the imponderabilities of treating natural products and potential prior treatments. The user must always check for himself compliance with the laws and safety regulations which apply to use of our products. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our General Terms and Conditions of Business also apply (downloadable from www.erbsloeh.com).
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