



Oenoferm® Terra

Yeast to support the terroir character of white and red wine

Product description

Oenoferm® Terra is an *S. cerevisiae* var. *bayanus* yeast strain. The yeast accentuates the individual characteristics of white and red wines, giving full expression to the harmonious formation of aromatic components.

	White wine	Red wine
Fermentation temperature	17 - 22 °C	22 - 28 °C
Aroma profile	Pure terroir character	
Other benefits	<ul style="list-style-type: none"> • Rapid fermentation onset • Certain fermentation progress and final fermentation 	
Recommended grape varieties	All white and red grape varieties	
Nutrient requirement	High quantities of Vitamon® Combi at the start of fermentation subsequently combined with VitaFerm® Ultra	
Tip	<ul style="list-style-type: none"> • Can be combined with Oenoferm® wild & pure to modify the style and to increase to variety of aromas 	

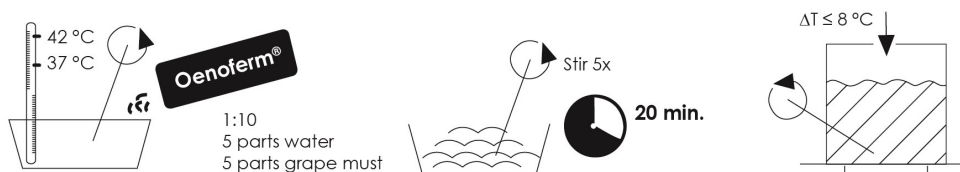
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the 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® Terra to 100 L juice 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 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

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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 a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
Version 004 – 11/2019 JF – printed 28.11.2019