



# Oenoferm® Rosé

Rosé yeast to promote soft, creamy wines with a high intensity of fruit

## Product description

Oenoferm® Rosé is used to produce rosé wines, Weißherbst, Rotling or Blanc de noir.

Fermentation temperature	17 - 22 °C
Aroma profile	<ul style="list-style-type: none"> <li>• Complex fruit aromas</li> <li>• Sweet floral and honey notes</li> <li>• Soft and creamy on the palate</li> </ul>
Recommended grape varieties	All varieties
Nutrient requirement	<ul style="list-style-type: none"> <li>• High</li> <li>• Greater volumes and more complex nutrients are necessary - VitaFerm® Ultra - depending on the grapes' degree of ripeness, nutrient content and health</li> </ul>
Tip	It is possible to produce residual sugar wines by modifying the progress of fermentation (stop of fermentation)

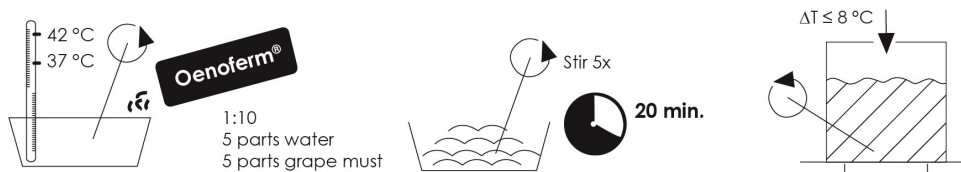
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## 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® Rosé 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, 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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