



Oenoferm® PinoType

For all elegant, spicy, fruity wines from the Pinot family

Product description

Oenoferm® PinoType (yeast strain 99/3) has been selected by the Höhere Bundeslehranstalt and Bundesamt für Wein- und Obstbau, Klosterneuburg. It is an outstanding Pinot yeast for emphasizing the typical varietal, modern profiles of the Pinot family and its descendants.

	White grape varieties	Red grape varieties
Fermentation temperature	18 - 22 °C	18 - 28 °C
Aroma profile	<ul style="list-style-type: none"> • Fruity, delicately nutty • Spicy, floral • Minerally 	<ul style="list-style-type: none"> • Delicately spicy fruit • Minerally • Complex aromas of berry fruit and cherries
Recommended grape varieties	<ul style="list-style-type: none"> • Pinot blanc • Pinot gris • Chardonnay • Auxerrois 	<ul style="list-style-type: none"> • Pinot noir • Pinotage • St Laurent • Pinot noir précoce • Pinot meunier • Samtrot
Other benefits	<ul style="list-style-type: none"> • Forms high level of fruit esters, especially in combination with Vitamon® Liquid dosages (banana, exotic aromas) and glycerol • Creamy wines as a result of early yeast autolysis (maturation on the lees) 	<ul style="list-style-type: none"> • Very good colour retention • Promotes MLF
Tip	<ul style="list-style-type: none"> • For lively, fruity Pinot wines • For heavy Pinot wines (up to 16 % ABV) we recommend adding VitaFerm® Ultra for complete fermentation • Can be combined with Oenoferm® wild & pure to modify the style and to increase to complexity of aromas 	

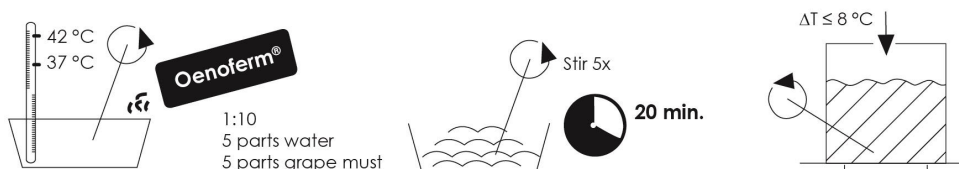
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

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