

Certified, organic
dry selected yeast for wine
and sparkling wine from
organic viticulture

Product Description

Oenoferm® Bio is the first certified organic dry selected yeast for wine and sparkling wine from organic viticulture. The yeast strain was selected from the vineyards of the Markgraf von Baden (Margrave of Baden) at Staufenberg Castle. All propagation media used are derived from certified organic cultivation. The careful drying and packaging of the yeast are subject to supervision according to Regulation (EC) No. 834/2007 and Regulation (EC) No. 1254/2008, as well as USDA-certification NOP (National Organic Program). The yeast strain Oenoferm® Bio Selection Klingelberg emphasizes the typical attributes of the grape variety, the vineyard site and the terroir. The yeast is a *Saccharomyces cerevisiae* var. *bayanus* and is suitable for the fermentation of white, rosé and red wines. Newest findings also prove that the yeast is particularly suitable for sparkling wine-making.

Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Fully completed fermentation of clean aroma wines and sparkling wines from integrated, organic viticulture, emphasizing the distinct typicity of the grape variety and the terroir.

Product and Effect

Making wines from organically grown grapes requires extra care, not only in the vineyard but also in overall oenology. In it, the fermentation process has a special key position. The inoculated yeast must fulfill the high requirements of a secure fermentation course and a minimized formation of fermentation by-products. Considering these demands, the Oenoferm® Bio strain was selected for cultivation. The most favourable temperature for the course of fermentation ranges between 16 and 22 °C for white and rosé wines and between 20 and 26 °C for red wines.

Alcohol tolerance is up to 16,5 % by vol.

Dosage

Wine: a dosage of 20-30 g Oenoferm® Bio/100 L grape must produces an optimal number of viable yeast cells. This high number of cells assures an immediate onset of fermentation and a predominance over wild yeast cultures.

Sparkling wine: 25 g/100 L cuvée.

Application

Wine: the rehydration of Oenoferm® Bio is carried through in an approximately tenfold amount of a 1:1 mixture of grape must and water of 37-42 °C. Oenoferm® Bio is stirred in slowly. Allow to swell for 20 minutes. Then add the yeast suspension to the vat under constant stirring.

Sparkling wine: Oenoferm® Bio Selection Klingelberg is preferably rehydrated for 20 minutes in an approximately tenfold amount of a 1:1 mixture of cuvée and water of 35-40 °C. Afterwards add to the cuvée.

The temperature difference between the warm yeast starter and the cool must/base wine should not exceed 8 °C.

Otherwise a so-called yeast shock might result and many yeast cells would be damaged.

It is recommended to add VitaFerm®Bio to the must to assure an optimal nutrient supply.

Storage

Vacuum-packed. Store in a cool and dry place. Reseal opened packagings tightly and immediately and use up within 2-3 days.



DE-ÖKO-003
Deutsche Landwirtschaft