Oenoferm® InterDry

White wine yeast for the authentic international wine type with manifold fruit components

Product Description

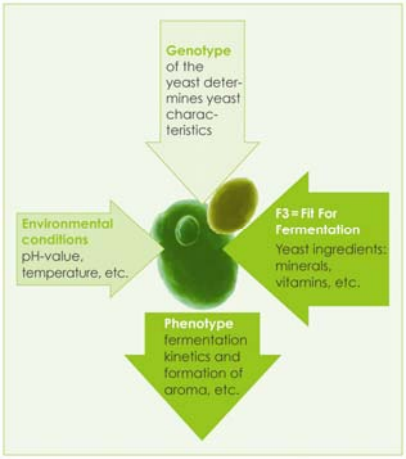
Oenoferm® InterDry is a dry selected yeast of the species Saccharomyces cerevisiae. Oenoferm® InterDry is especially well suitable for wines undergoing fermentation interruption to preserve residual sugar, naturally contained in the grape must. Acetaldehyde concentrations are significantly lower than those formed by comparable yeast strains. Oenoferm® InterDry is a flocculating yeast culture and shows, towards the end of fermentation process, significant tendencies for the formation of sediments.
Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

F3-Erbslöh yeast production process - Fit for Fermentation

Valuable and approved Erbslöh Oenoferm® yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress situations.

Product and Effect

Oenoferm® InterDry produces high amounts of bouquet and taste-giving substances which often characterize the desired typical character of fruity wines. Oenoferm® InterDry is a very valuable yeast selection whenever the winemaker wants the yeast culture to contribute to the sensory impression in a clearly perceptible and positive way. Particularly pronounced are blossom fragrances and spicy aromas of ripe fruits. With Oenoferm® InterDry the authentic international wine type (International Dry) can be created with a broad spectrum of fruit components. It is possible to gently stop fermentation, if desired.
Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 18-22°C.
Alcohol tolerance: 13 % by vol.



The F3-process - Fit for Fermentation assures improved fermentation kinetics.

Dosage

An addition of 20-30 g Oenoferm® InterDry/100 L grape must produces an optimal number of viable yeast cells per mL must. This high number of cells assures an immediate onset of fermentation and a predominance over wild yeast cultures.

Application

The rehydration of Oenoferm® InterDry is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm® InterDry is stirred in slowly. Allow to swell for 20 minutes. The yeast suspension is then added to the vat under constant stirring. The temperature difference between the warm yeast starter and the cool must should not exceed 8 °C. Otherwise a so-called yeast shock might result and many yeast cells would be damaged leading to impaired yeast performance.
It is advisable to add the biological yeast activator and yeast nutrient Vita*Drive*® F3 in the same amount as the yeast to the rehydrated yeast starter after about 10 minutes time. As soon as the fermentation process is actively setting in, it is recommended to control the temperature to keep the fermentation process at the required level.

Storage

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

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