

Product Description

Oenoferm[®] PinoType is *Saccharomyces cerevisiae* yeast strain 99/3, selected and isolated in pure culture at the culture department of the Höhere Bundeslehranstalt Klosterneuburg (Federal Training Center Klosterneuburg). Oenoferm[®] PinoType is an excellent yeast which promotes and emphasizes the typical modern profile of Pinot vine varieties and similar vine species. Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

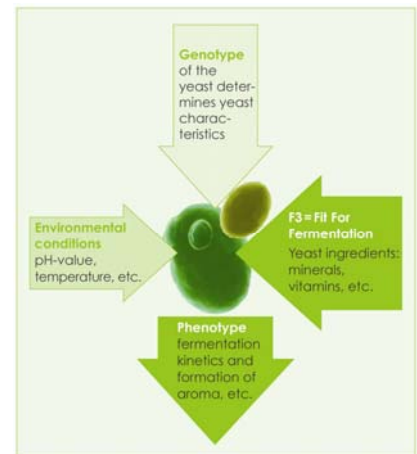
F3-Erbslöh yeast production process - Fit for Fermentation



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[®] PinoType was specially selected for fermentation of all Pinot vine varieties and vine species alike, which ampelographically hardly differ. The required sensory profiles of Pinot wines listed in the table below, can be very well elaborated by the application of Oenoferm[®] PinoType. The yeast is able to form increased amounts of fruit esters and glycerol. With red wines, colour is also well preserved. Oenoferm[®] PinoType is very suitable for sur lies ageing and equally offers good preconditions for a subsequent successful malo-lactic fermentation. Self-clearing of Oenoferm[®] PinoType after fermentation is particularly quickly. A fact which makes Oenoferm[®] PinoType suitable for early bottling. Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: white must 18-22 °C, red grape mash/must: 20-28 °C. Alcohol tolerance: 15 % by vol.



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

Pinot noir	Pinot blanc	Pinot gris
fruity-mildly spicy	fragrant-fruity, soft	floral
mineral	creamy, melting	mineral
berry fruit aroma	light nutty sensation	light-lively-fresh
cherry aroma	herbal, spicy	fine nut aroma
nutty-creamy	young, fresh	sweetish-spicy, melting

Dosage

An addition of 20-30 g Oenoferm[®] PinoType/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[®] PinoType is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm[®] PinoType 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 VitaDrive[®] 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.