

Top-quality yeast for the aromatic fruity red wine type. Promotes cassis and red berry aroma

## **Product Description**

Oenoferm<sup>®</sup> Rouge is a special selection of the approved Oenoferm<sup>®</sup> Klosterneuburg. It is yeast strain LW 317-29 of the species Saccharomyces cerevisiae. When selecting this yeast great importance was attached to colour preservation in the course of the fermentation of red grape mashes and musts.

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

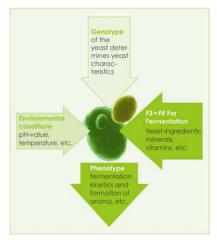
### F3-Erbslöh yeast production process - Fit for Fermentation



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<sup>®</sup> Rouge supports red berry, cassis and cherry aromas, it was specially selected for the colour-preserving red winemaking. The yeast is very suitable for red wine types with pronounced fruit character, also with ripeness potential. By a special preparation technology, single cultures with a reduced ß-glucosidase activity were isolated. The ß-glucosidase activity has a damaging effect on anthocyans, i.e. on colouring matter. Therefore the reduction results in less colour losses in the course of the fermentation process. Moreover due to precisely controlled propagation steps and a careful and gentle drying process, the risk is minimized that colouring matter becomes attached to the cell walls. Oenoferm<sup>®</sup> Rouge is optimally suited for a quick onset of fermentation, a slow and controlled, continually running and completed fermentation, high resistance to alcohol and low foam formation. Should malo-lactic fermentation be desired subsequent to alcoholic fermentation, then it is easily initiated through the addition of BioStart<sup>®</sup> cultures.



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

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 18-28°C. Alcohol tolerance: 14.5 % by vol.

### Dosage

An addition of 20-30 g Oenoferm<sup>®</sup> Rouge/100 L grape mash/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<sup>®</sup> Rouge is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm® Rouge 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.

ERBSLÖH Geisenheim AG, Erbslöhstraße 1, 65366 Geisenheim, Germany, Tel: +49 6722 708-0, www.erbsloeh.com Our technical product leaflets and the treatment recommendations they contain, are based on our current knowledge and experience and we make all reasonable efforts to ensure the accuracy of the information it provides. But since pre-treatment is mostly unknown to us and moreover imponderabilities with regard to the natural products to treat have to be taken into consideration, the advice given provides general information and serves for your consultation. Without a separate, written statement from our side on a defined matter or problem, the information provided should not be relied upon as legal advice or regarded as a substitute for legal advice and is without liability. The information provided is in accordance with the law in force of the Federal Republic of Germany and the EU. In addition, our general terms of business apply. version 001 - 06/2010 AW - print: 07.03.2014