

Remediation/restart of stuck fermentation I

Addition of 25 g/100 L **PuroCell O** 24-48 hours before restart of fermentation

Racking

Repeated addition of 25 g/100 L **PuroCell O**

Calculation of the yeast (Bayanus) amounts 35-70 g/100 L (depending on residual sugar contents)

Calculation of the assigned amount **VitaDrive® F3** (surcharge of 25 % compared to the yeast amounts)

Disperse **VitaDrive® F3** in 20-fold amount of chlorine-free water at 43 °C

Chill to 40 °C and slowly stir in the yeast

Wait 20 minutes

In the meantime, for 1000 L mix 20 L water and 20 L wine in another container

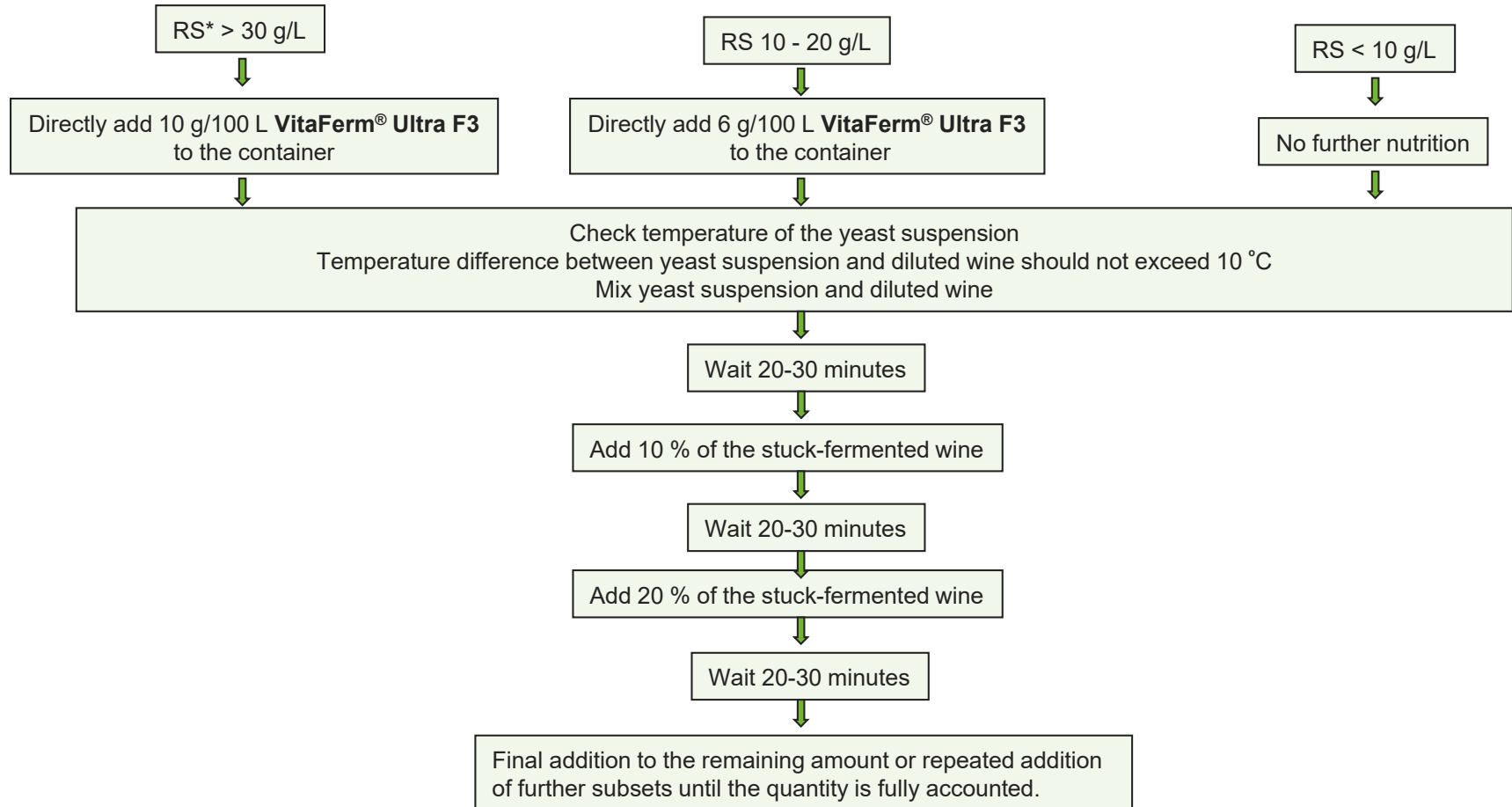
recommended Restart-Yeast for white-wine:

- **Oenoferm® X-treme F3**
- **Oenoferm® Freddo F3**
- **Oenoferm® Champ F3**

recommended Restart-Yeast for red-wine:

- **Oenoferm® X-treme F3**
- **Oenoferm® Color F3**
- **Oenoferm® Champ F3**

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*RS = Residual sugar