



# Oenoferm® Icone

Alcohol-tolerant yeast with low SO<sub>2</sub> production, for premium red wines intended for maturation

## Product description

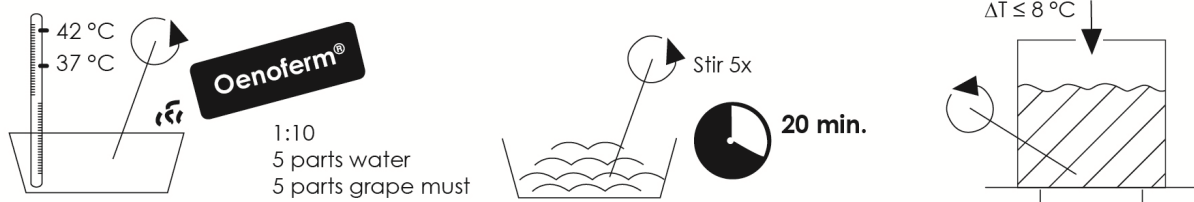
Oenoferm® Icone is a yeast for the production of red wines intended for ageing. This strain assures fermentation even in tough conditions. Low SO<sub>2</sub> production and increased release of polysaccharides are characteristic of this yeast. Oenoferm® Icone produces structured and well-rounded wines with great purity.

Fermentation temperature	18 - 33 °C
Aroma profile	Complex aroma of red and dark berries
Recommended grape varieties	For all premium red wines
Characteristics	<ul style="list-style-type: none"> <li>• Low SO<sub>2</sub>-production</li> <li>• Increased release of polysaccharides</li> <li>• Low nitrogen requirements</li> <li>• Good colour preservation</li> <li>• Supports MLF</li> <li>• Low formation of volatile acidity</li> <li>• Alcohol tolerant up to 16.5 % ABV</li> <li>• Ageing capacity and well-rounded wine</li> </ul>

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## Dosage

We recommend adding 15 - 30 g Oenoferm® Icone to 100 L must to obtain the optimum quantity of viable yeast cells. This ensures a quick fermentation onset and dominance over the wild microorganisms. Depending on the nutritional situation, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families. Adding the same quantity of VitaDrive® yeast nutrient during the rehydration phase will strengthen the yeast at an early stage.



## Storage

Vacuum packed. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.

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