



Oenoferm® Belle Arome

For individual white wines with a specific aroma

Product description

Oenoferm® Belle Arome is a *Saccharomyces cerevisiae* var. *cerevisiae* yeast strain for producing distinctive white wines. Oenoferm® Belle Arome is used to produce white wines with very diverse aromas.

Fermentation temperature	18 - 22 °C
Aroma profile	<ul style="list-style-type: none"> • White-fleshed fruit • Fresh citrus and cassis notes • Also yellow-fleshed fruits with exotic overtones if the grapes are fully ripe
Characteristics	<ul style="list-style-type: none"> • Requires moderate fermentation conditions • High nutrient supply
Recommended grape varieties	Rivaner, Silvaner, Muscatel, Scheurebe, Pinot gris, Pinot blanc and Müller-Thurgau

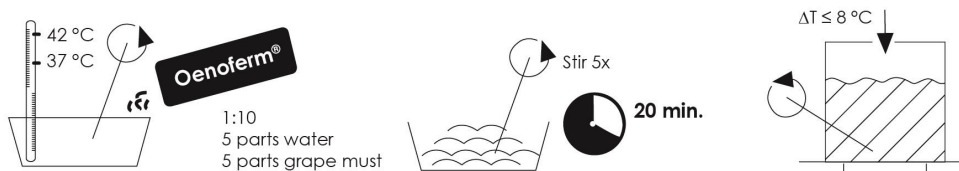
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh process. The yeasts thus ferment until fermentation is complete, even in stressful situations. The wine's aroma is purer and more incisive.

Dosage

We recommend adding 20 - 40 g Oenoferm® Belle Arome to 100 L must to obtain the optimum quantity of viable yeast cells. This ensures a good start of fermentation and dominance over the wild microorganisms.



It is worth adding the same quantity of VitaDrive® biological yeast activator during the yeast rehydration phase to fortify the yeast at an early stage. Depending on the nutritional situation in the juice, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families.

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.