



Oenoferm® Complexe

Oenological yeast for deep-coloured, complex, powerfully structured red wines

Product description

Oenoferm® Complexe emphasises the tannin structure in red wine. It also promotes complexity. Tannins are balanced and softly integrated into the overall typical varietal character. Fruit intensity is heightened. Berry aromas and hints of cherry are typical.

Fermentation temperature	18 - 35 °C
Aroma profile	<ul style="list-style-type: none"> • Dark berries, hints of cherry
Characteristics	<ul style="list-style-type: none"> • <i>Saccharomyces cerevisiae</i> • Onset of fermentation phase: short • Fermentation speed: fast and consistent • Alcohol tolerance: up to 15 % ABV • Formation of secondary fermentation products: very low • Glycerol formation: 5 - 7 g/L • Nutrient requirement: normal
Recommended grape varieties	All red wine varieties, complex blends
Tip	<ul style="list-style-type: none"> • Subsequent MLF: easily possible

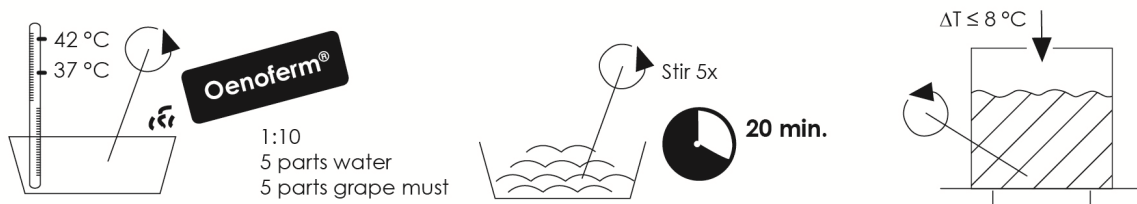
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the F3 Erbslöh process. The yeasts thus ferment until fermentation is complete, even in stressful situations. The wine's aroma is purer and more incisive.

Dosage

20 - 40 g/100 L



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 must nutrient situation, 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.



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