



# Oenoferm® Elégance

Oenological yeast for elegant, very fruity white wines

## Product description

Oenoferm® Elégance is synonymous with production of refined fruit aromas with floral accents. The elegant wines exhibit exceptional balance with incisive organoleptics. The lively acidity of the varietal aroma profile comes to the fore.

Fermentation temperature	16 - 22 °C
Aroma profile	<ul style="list-style-type: none"> <li>Elegant aroma with floral hints</li> </ul>
Characteristics	<ul style="list-style-type: none"> <li>Saccharomyces cerevisiae</li> <li>Onset of fermentation phase: short</li> <li>Fermentation speed: fast and consistent</li> <li>Alcohol tolerance: up to 15 % ABV</li> <li>Formation of secondary fermentation products: very low</li> <li>Glycerol formation: 6 - 8 g/L</li> <li>Nutrient requirement: low</li> </ul>
Recommended grape varieties	Riesling, Pinot blanc
Tip	<ul style="list-style-type: none"> <li>Subsequent MLF: easily possible</li> </ul>

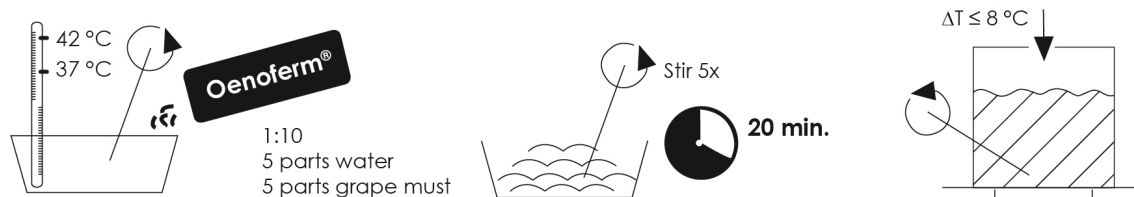
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## 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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