



# Oenoferm® Dornfelder

Structure-promoting yeast for highly aromatic, modern Dornfelder wines

## Product description

Oenoferm® Dornfelder is a robust yeast strain selected for the Dornfelder grape variety. The yeast is used for structured, modern Dornfelder wines.

Fermentation temperature	20 - 25 °C	25 - 30 °C
Aromas	Predominantly sour cherries and blackberries	Multi-facetted, with plums, elderberry and assorted berry fruits
Benefits	<ul style="list-style-type: none"> <li>• Optimum fermentation characteristics</li> <li>• No foam formation</li> <li>• MLF-neutral</li> <li>• Stabilises colour</li> <li>• Produces structured Dornfelder wines (even for heated mashes)</li> </ul>	
Recommended for	<ul style="list-style-type: none"> <li>• Mash heating</li> <li>• Fermentation on the skin</li> </ul>	

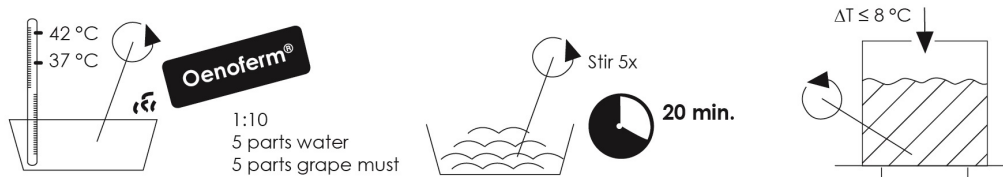
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## 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 ferment through securely, even in stressful situations. The wine's aroma is purer and more incisive.

## Dosage

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



It is advisable to add the same amount 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 cool and dry. Packs which have been opened should be immediately tightly sealed and used up within 2 - 3 days.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.  
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