



Oenoferm® LA-HOG

GMO-free yeast for smoother wines and improved mouthfeel with lower alcohol formation in white and red wines, patented № WO 2016/128296

Product description

Oenoferm® LA-HOG is a GMO-free wine yeast for producing fruit-driven wines with improved mouthfeel and less alcohol. The yeast must be used in combination with the Erbslöh® LA-C nutrient concept.

Oenoferm® LA-HOG has the following positive characteristics:

1. The above-average glycerine formation improves mouthfeel.
2. The alcohol content is reduced by up to 1 Vol.-%.
3. Formation of fruity aromas and high fermentation strength through use of the Erbslöh® LA-C nutrient concept.

The Erbslöh® LA-C nutrient concept is composed of:

- VitaDrive® F3 for rehydration
- VitaFerm® Ultra F3 as a base nutrient for the must
- A continuous supply of Vitamon® Liquid

The use of the concept is obligatory and not optional!

Application

This yeast can be used in **white and red wines**.

	White wine	Red wine
Fermentation temperature	15 - 18 (20) °C	25 - 33 °C
Important	The enhanced formation of fruit esters can under certain circumstances (e.g. nitrogen status out of optimum) be accompanied by a rise in volatile acidity. Especially Chardonnay and Pinot varieties are sensitive varieties in this regard). Because of a modified wine matrix, please consider wine analysis methods other than FTIR. A moderate formation of succinic acid and its esters enhances the complexity of the wine aroma.	
Aromas	Intensive fresh, fruity aroma of exotic fruits	Balance of complex and acidic fruit with spicy structure and persistent aromas
Structure & wine style	Increases positive mouthfeel and body, emphasises typical varietal properties for lively and harmonious wines.	
Activator & nutrients	VitaDrive® F3: 30 - 40 g/hL VitaFerm® Ultra F3: 30 g/hL Vitamon® Liquid: Day 1 - 5 : 30 mL/hL of each Day 6 : 20 mL/hL Additional days: 15 mL/hL (depending on fermentation progress)	VitaDrive® F3: 30 - 40 g/hL VitaFerm® Ultra F3: 20 g/hL Vitamon® Liquid: Day 1 - 4 : 20 mL/hL of each Additional days: 15 mL/hL (depending on fermentation progress)

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



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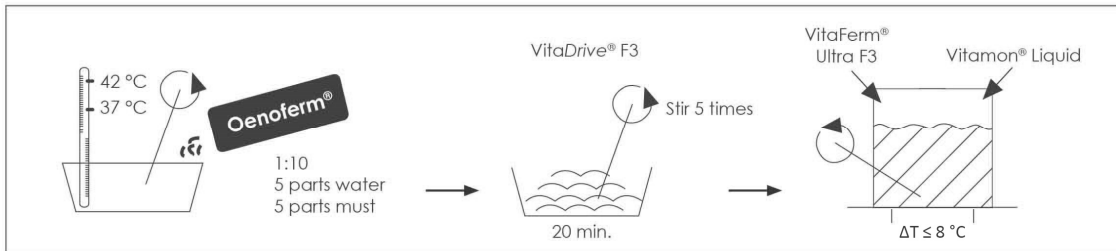


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Dosage

We recommend adding 30 - 40 g Oenoferm® LA-HOG to 100 L must to obtain the optimum quantity of viable yeast cells. This ensures a sound start to fermentation and dominance over the wild microorganisms. See table for other nutrient information.



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.

Supported by:



on the basis of a decision by the German Bundestag

