



# Oenoferm® Merlot

Oenological yeast to emphasise Merlot varietal characteristics

## Product description

Oenoferm® Merlot emphasises the complexity of typical Merlot aromas. It is possible to bring out superb berry fruits, such as blackcurrant and raspberry, together with striking notes of cherry. Plum notes also integrate very well into a balanced Merlot flavour profile. Wines become rich and striking.

|                             |                                                                                                                                                                                                                                                                                                                                                                                             |
|-----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Fermentation temperature    | 22 - 32 °C                                                                                                                                                                                                                                                                                                                                                                                  |
| Aroma profile               | <ul style="list-style-type: none"> <li>Blackcurrant and raspberry</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 16 % ABV with very good nutrient supply</li> <li>Formation of secondary fermentation products: very low</li> <li>Glycerol formation: 5 - 7 g/L</li> <li>Nutrient requirement: low</li> </ul> |
| Recommended grape varieties | Merlot                                                                                                                                                                                                                                                                                                                                                                                      |
| Tip                         | <ul style="list-style-type: none"> <li>Subsequent MLF: easily possible</li> </ul>                                                                                                                                                                                                                                                                                                           |

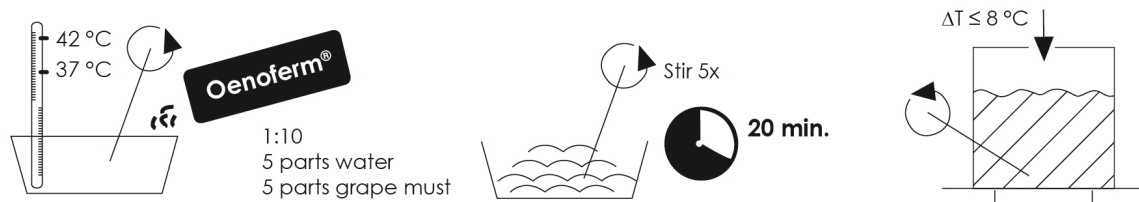
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## 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 - 30 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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