



Oenoferm® Müller-Thurgau

Fresh Müller-Thurgau wines with delicate muscat notes

Product description

Oenoferm® Müller-Thurgau is a varietal yeast which in particular emphasises Müller-Thurgau's typical, varietal, delicate Muscat note. The objective is to produce modern, fresh Müller-Thurgau wines.

Fermentation temperature	16 - 20 °C
Aroma profile	Apple, lemon, delicate spicy Muscat aroma
Other benefits	<ul style="list-style-type: none"> Delicate pear aromas are emphasized in ripe grapes. Interrupted fermentation is possible to produce Rivaner with residual sugar.
Recommended grape varieties	Müller-Thurgau, Muscatel
Nutrient requirement	Medium to high - we recommend continuous addition of Vitamon® Combi to promote the desired aromas.
Tip	We recommend fermentation at 18 - 20 °C to bring out spicy citrus and pear notes.

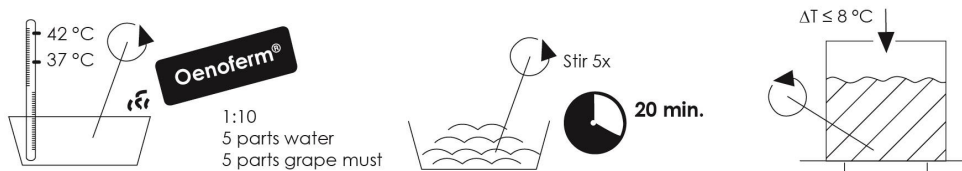
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Erbslöh yeast production process - Fit for Fermentation

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

Dosage

We recommend adding 20 - 40 g Oenoferm® Müller-Thurgau 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 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 nutritional situation of the juice, 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.