



Oenoferm® PDM

Prise de mousse yeast for sparkling wine making

Product description

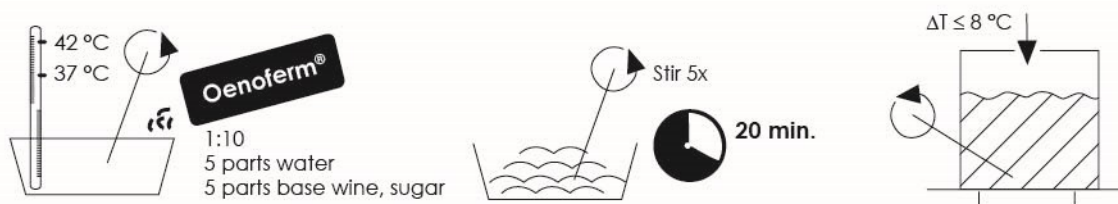
Saccharomyces cerevisiae (bayanus), selected for sparkling wine production in Champagne (prise de mousse). The Bayanus yeast has a high fermentation capacity and is characterised by low nutrient requirements and high alcohol tolerance. Particularly suited for bottle fermentation of high-quality wines. The yeast is characterised by a fruity, fresh and clear aroma. Autolysis during maturing increases creaminess and mouthfeel.

Fermentation temperature	14 - 26 °C
Aroma profile	Fruity, fresh and clear aroma
Characteristics	<ul style="list-style-type: none"> • <i>Saccharomyces cerevisiae</i> (bayanus) • Adaptation time: short • Fermentation speed: fast and steady • Alcohol tolerance: up to 16 % ABV • Nutrient demand: very low • Glycerol formation: up to 8 g/L
Recommended grape varieties	All varieties
Tip	We recommend the addition of Erbslöh CompactLees as a riddling aid immediately after dosing the yeast.

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

Dosage

20 - 40 g/100 L



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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