



Oenoferm® Rouge

Dried pure cultivated yeast for fruity red wines. Promotes the aroma of red berries and cherries

Product description

Oenoferm® Rouge is a clonal selection from the famous Oenoferm® Klosterneuburg yeast strain (LW 317-29). The clone's characteristics are colour preservation and retention during fermentation of red mashes and juices.

Fermentation temperature	18 - 28 °C
Aroma profile	<ul style="list-style-type: none"> • Supports the aroma profile of red berries and cherries • Spicy, nutty components
Other benefits	<ul style="list-style-type: none"> • Promotes MLF
Recommended grape varieties	<ul style="list-style-type: none"> • Pinot noir • St Laurent • Pinot noir précoce • Blauer Zweigelt • Blaufränkisch (Lemberger) • Blauer Portugieser • Blauburger
Tip	<ul style="list-style-type: none"> • For fruit-driven red wines • Can be combined with Oenoferm® wild & pure to modify the style and to increase to variety of aromas

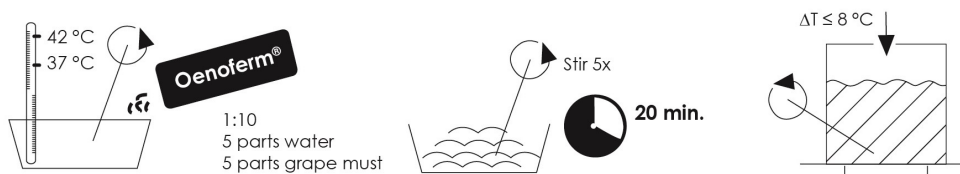
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh F3 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® Rouge to 100 L juice to obtain the optimum quantity of viable yeast cells. This ensures a sound start to 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 in 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.



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