



OenoRed®

Oenored® is a pure yeast autolysate for fermentation support, refinement and colour stabilisation of red wines

Product description

OenoRed® is used to soften red wines and increase color stability. It is a natural yeast derivative and contains a high proportion of complex cell wall polysaccharides, due to a special refining process. These polysaccharides mainly consist of mannose and glucose, being able to stabilize anthocyanins and tannins released from the grape skin. Especially the polyphenol-reactive mannoprotein can bind astringent tannins. The results are red wines with increased refinement.

The wines show higher colour intensity, rounder finish and better integration of inharmonious tannins. OenoRed® is best used with must or during the mashing process to promote early protection and complexation.

When used at the end of alcoholic fermentation, especially the binding of the hard tannins is effective, the wines appear softer and rounder on the palate.

In addition, OenoRed® is a fermentation nutrient obtained from natural and pure yeast. It can be used to complete yeast nutrition with DAP and other nutrients. This leads to a further significant improvement in wine quality.

Advantages	<ul style="list-style-type: none">• Yeast nutrient produced from natural yeast (application in combination with other nutrients from the Vitamon® or VitaFerm® family recommended)• Soften of hard and astringent tannins• Improvement of the mouth feeling• Extended lengths on the palate• Improvement of colour stability
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Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

We recommend an addition of 30 - 40 g OenoRed® per 100 L mash (must) to achieve the described effects. An addition after fermentation has a harmonizing effect on the mouth feeling.

Storage

Cool and dry. Seal opened packs immediately and use up within a few days.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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