

Alcohol-tolerant hybrid yeast for fruity red wines

Product description

Oenoferm[®] x-red is a *Saccharomyces cerevisiae* var. *bayanus* active dry yeast, which intensifies the fruit. It is a GMO-free hybrid yeast selected by us, which combines the favourable properties of two different *Saccharomyces cerevisiae* strains by using protoplast fusion.

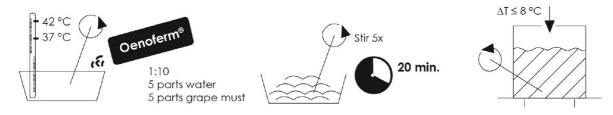
Its key properties are:

- The extraordinarily strong fermentation of a Bayanus strain
- Promotion of an individual style with fruity aromas

It results in elegant, fruit-driven red wines, which keep well and have excellent body.

Fermentation	18 - 28 °C
temperature	
Aroma profile	Fruity, full-bodied red wines
Characteristics	Rapid fermentation onset
	Low nutrient requirement
	MLF neutral
	Increased glycerol formation at higher fermentation temperatures
	• High alcohol tolerance (16.5 % ABV)
Recommended grape	Pinot noir, Blauer Zweigelt, Blaufränkisch (Lemberger), Tempranillo, Grenache,
varieties	Cabernet sauvignon, Merlot, Shiraz, St Laurent
Тір	Consider an additional nutrient supply to promote the fruit aromas

Permitted according to EU Commission Regulation no. 606/2009. User must check compliance with national regulations. Laboratory tested for purity and quality.



Dosage

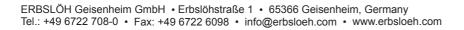
We recommend adding 20 - 40 g Oenoferm[®] x-red to 100 L must to obtain the optimum quantity of viable yeast cells. This ensures a sound start to fermentation and dominance over the wild microorganisms.

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 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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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. Version 004 – 03/2022 FK – printed 07.07.2022