



Oenoferm® x-red

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.

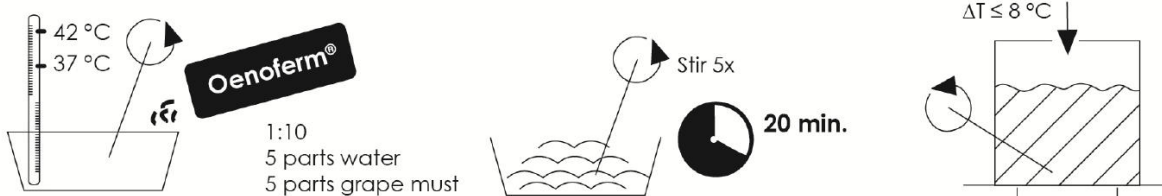
Its key properties are:

- 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 temperature	18 - 28 °C
Aroma profile	Fruity, full-bodied red wines
Characteristics	<ul style="list-style-type: none"> • Rapid fermentation onset • Low nutrient requirement • MLF neutral • Increased glycerol formation at higher fermentation temperatures • High alcohol tolerance (16.5 % ABV)
Recommended grape varieties	Pinot noir, Blauer Zweigelt, Blaufränkisch (Lemberger), Tempranillo, Grenache, Cabernet sauvignon, Merlot, Shiraz, St Laurent
Tip	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.