



# Oenoferm® Rheingau Riesling F3

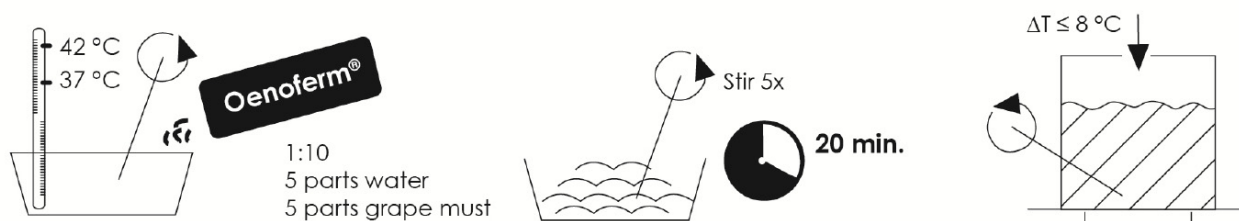
Selection Hochschule Geisenheim University – unique Rheingau yeast selection

## Product description

Rheingau Rieslings enjoyed a global reputation at the end of the nineteenth century. In addition to the climate conditions, it was above all the special microbiota that had a decisive influence on Riesling's special aroma profile. We have succeeded, in cooperation with Hochschule Geisenheim University, in isolating one of these special yeasts. Strain CK51 was selected from a plethora of strains because of its outstanding properties. The powerful expression of aromatic components typical of Rheingau Riesling is particularly noteworthy. The two most important aromatic compounds are damascenone and Riesling ketone, which are synonymous with these wines' fruitiness and body. The yeast is particularly suitable for premium wines.

<b>Fermentation temperature</b>	16 - 22 °C
<b>Aroma profile</b>	Fruity, full-bodied Riesling style
<b>Characteristics</b>	<ul style="list-style-type: none"> <li>• Rheingau Riesling aroma</li> <li>• Short onset of fermentation phase</li> <li>• Constant fermentation rate for well-defined aroma</li> <li>• Alcohol tolerance: 14.5 % ABV</li> <li>• Moderate nutrient requirement</li> </ul>
<b>Recommended grape varieties</b>	Riesling, Grüner Veltliner, Bacchus, Müller-Thurgau, Pinot blanc, Chardonnay, Sauvignon blanc
<b>Tip</b>	Consider an additional nutrient supply to promote the typical Riesling aroma profile

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 adding 20 - 40 g Oenoferm® Rheingau Riesling F3 to 100 L must to obtain the optimum quantity of viable yeast cells. This ensures a rapid onset of fermentation and dominance over the wild microorganisms. Depending on the nutrient situation, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families. It is worth adding the same quantity of VitaDrive® F3 yeast activator as yeast during the yeast rehydration phase, to fortify the yeast at an early stage.

## 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](http://www.erbsloeh.com).  
Version 002 – 11/2019 JF – printed 28.11.2019