



Oenoferm® B52 NG

Strong fermenting yeast for extreme conditions

Product description

Oenoferm® B52 NG is a *Saccharomyces cerevisiae* (*bayanus*) selected in Champagne on Chardonnay for its excellent fermentation characteristics and its resistance to extreme fermentation conditions.

Characteristics:

- Excellent implantation capacity
- Usable in direct inoculation without rehydration
- Wide spectrum of fermentation temperatures: 8 to 35 °C
- Sugar/alcohol yield: 16.2 g/L for 1% vol.
- Complete depletion of sugars
- Remarkable alcohol tolerance: up to 18% vol.
- Low nitrogen requirements
- Low production of sulphur compounds
- Low foam production
- Low production of higher alcohols
- Production of volatile acidity generally less than 0.2 g/L

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

Dosage

Vinification in difficult conditions

Oenoferm® B52 NG is suitable for musts with a high potential degree and is ideal for the most clarified musts, or musts containing high doses of SO₂.

White vinification

Oenoferm® B52 NG amplifies the varietal characteristics of the grape varieties and contributes to obtaining fine wines typical of their terroir.

Stuck fermentation

Due to its high resistance to alcohol, Oenoferm® B52 NG is perfectly suited to restarting stopped fermentation. See our protocol for "restarting a stalled fermentation".

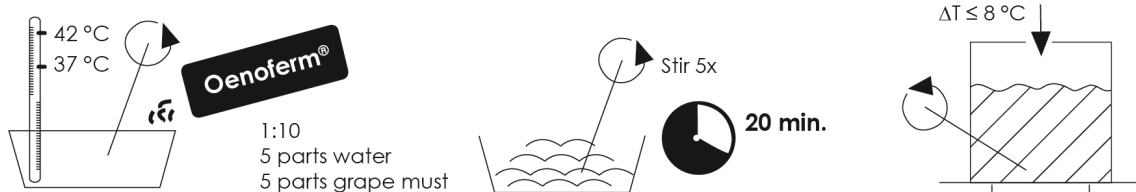
Second fermentation

Strain perfectly adapted to the second fermentation in the bottle according to the traditional method or closed tank.

Recommended doses

White and red wines

- 20 g/100 L
- Stuck fermentation 30-40 g/100 L
- 2nd fermentation 15-40 g/100 L



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 of the grape must/juice, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families.

Oenoferm® B52 NG can be incorporated directly into the must without rehydration under the following conditions:

- Recommended dose: 30 g/100 L
- Potential alcohol: < 15% vol.
- Starting must temperature: 14-16 °C
- YAN > 150 mg/L.
If necessary, provide a nutrient supply such as Vitamon® or VitaFerm®.

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.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

ERBSLÖH
Fortschritt macht Zukunft®