



Oenoferm® Zest

Yeast for white and rosé wines with intense and complex aromas

Product description

Oenoferm® Zest is a *Saccharomyces cerevisiae* selected in the Loire Valley on Sauvignon Blanc for its ability to enhance the aromatic profile of white and rosé wines even under difficult vinification conditions.

Fermentation skills

- Excellent implantation force thanks to its killer factor
- Short lag phase and rapid fermentation (in 10 days at 15 °C)
- Fermentation from 8 °C
- Complete fermentation even for low turbidities (< 50 NTU)
- Sugar/alcohol yield: 16.3 g/L for 1% vol
- Alcoholic resistance: 14.5% vol
- High nitrogen requirements: to avoid any risk of organoleptic deviation (sulphur notes) and make the best use of aromatic performance of this strain, the assimilable nitrogen content should be adjusted before mid-fermentation.

Metabolic characteristics

- Low production of volatile acidity (less than 0.24 g/L)
- High production of esters: 10 to 14 °C: production of tropical aromas such as mango and pineapple
16 to 18 °C: production of grapefruit-like citrus aromas

Oenoferm® Zest represents a yeast of choice to enhance neutral grape varieties, by promoting the production of aromatic and very fresh wines. Oenoferm® Zest is also well suited to grape varieties containing aroma precursors (Sauvignon Blanc, Colombar...) by revealing their varietal character enhanced by aromatic fermentation esters.

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

Dosage

We recommend a dose of 20 - 30 g of Oenoferm® Zest per 100 L of must, which will promote the establishment of an optimal yeast population for the smooth progress of fermentation.



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 in the juice, 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.