



Oenoferm® New Red

Yeast for fruity, fresh, and supple red wines

Product description

Oenoferm® New Red is a strain of *Saccharomyces cerevisiae* yeast selected for the production of modern aromatic red wines.

Fermentation temperature	20 - 28 °C
Aromatic profile	<ul style="list-style-type: none"> • Intense fresh fruitiness • Aroma of small red fruits (cherry, blackcurrant, raspberry, currant) • Supple and lively mouth with melted tannins
Other benefits	<ul style="list-style-type: none"> • High production of fruity esters and glycerol • Suitable for early wines • Color preservation and stabilization • Promotes MLF
Tips	<ul style="list-style-type: none"> • We recommend a supply of nutrients (VitaFerm® or Vitamon) for regular fermentation, and optimization of aromatic expression

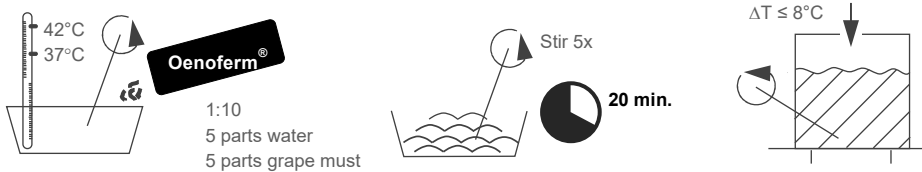
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh F3 process. The yeasts thus ferment until fermentation is complete, even in stressful situations. The wine's aroma is purer and more incisive.

Dosage

We recommend a dose of 20 - 30 g of Oenoferm® New Red 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.