



Oenoferm® Be-Red

Certified organic red wine yeast for fermenting deep-coloured and structured wines

Product description

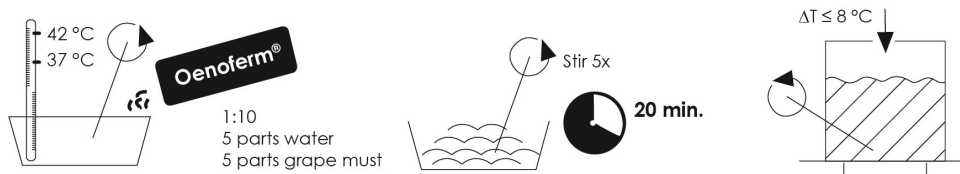
Oenoferm® Be-Red is a dried pure yeast for fermenting deep-coloured and structured red wines. Oenoferm® Be-Red is particularly suitable for mash-fermented red wines, capable of long maturation in wooden barrels, which are characterised by their complexity and powerful bodies. The yeast strain (*Saccharomyces cerevisiae* var. *bayanus*) supports colour polymerisation during alcoholic fermentation. The yeast is propagated using exclusively high-quality, certified organic substrates. Subsequent drying and packaging is carried out in accordance with EU Regulation 834/2007 and EU Regulation 1254/2008. Oenoferm® Be-Red has proved to be outstanding in numerous fermentations for producing conventional and certified organic red wines. The alcohol tolerance is up to 15.5% ABV. Oenoferm® Be-Red promotes malolactic fermentation (MLF).

	Red wine
Fermentation temperature	22 - 32 °C

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

Dosage

Addition of 20 - 40 g Oenoferm® Be-Red to 100 kg mash results in an optimum population for rapid fermentation onset and dominance over other wild yeast cultures.



Addition of VitaFerm® Bio or PuroCell® O to the mash is recommended to optimise the nutrient supply in the must.

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.



Certified organic by
LACON GmbH



DE-ÖKO-003
EU agriculture

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®

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.
Version 004 – 11/2019 JF – printed 28.11.2019