Product description

Oenoferm® Bio is the first certified organic dried yeast for organic wine and sparkling wine. The yeast strain was selected from the Margrave of Baden’s vineyards at Staufenberg Castle and propagated exclusively on certified organic nutrient media. Subsequent drying and packaging is carried out in accordance with EU Regulation 834/2007 and EU Regulation 1254/2008. The Oenoferm® Bio - Selection Klingelberg yeast strain emphasises the grape variety’s and terroir’s typical attributes. The yeast is a member of the Saccharomyces cerevisiae var. bayanus species and is suitable for fermenting white, rose and red wines. The alcohol tolerance is up to 16.5% ABV. The latest results are also proof of its particular suitability for producing sparkling wine.

<table>
<thead>
<tr>
<th>Fermentation temperature</th>
<th>White/rose wine</th>
<th>Red wine</th>
<th>Sparkling wine</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>16 - 22 °C</td>
<td>22 - 28 °C</td>
<td>14 - 20 °C</td>
</tr>
</tbody>
</table>

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

Dosage

Wine: The addition of 20 - 30 g Oenoferm® Bio to 100 L juice produces the optimum population of living yeast cells. This ensures a good start of fermentation and dominance over the wild microorganisms.

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

Sparkling wine: 25 g/100 L cuvée. Oenoferm® Bio - Selection Klingelberg is rehydrated in ten times the volume of a 1:1 mix of cuvée and water (37 - 42 °C) for approx. 20 minutes. Then add to the cuvee base wine.

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

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