



Oenoferm® Bio

Selection Klingelberg - certified organic dried yeast for organic wine and sparkling wine

Product description

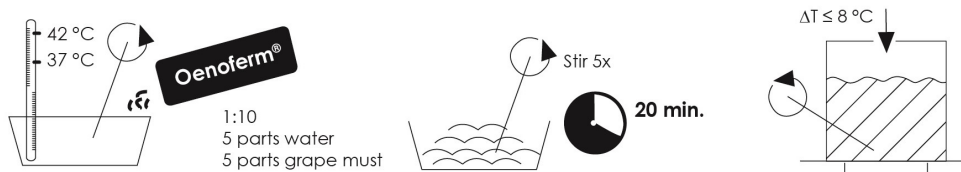
Oenoferm® Bio is the first certified organic dried yeast for organic wine and sparkling wine. The yeast strain was selected from the Margrave of Baden's vineyards at Staufenberg Castle and propagated exclusively on certified organic nutrient media. Subsequent drying and packaging is carried out in accordance 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, rosé 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.

	White/rosé wine	Red wine	Sparkling wine
Fermentation temperature	16 - 22 °C	22 - 28 °C	14 - 20 °C

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



DE-ÖKO-003
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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.
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