Oenoferm® Bouquet
White wine yeast for developing lively and fresh fruit aromas

Product description
Oenoferm® Bouquet is a special aroma yeast. It forms floral aromas through its special metabolic properties.

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<th>Fermentation temperature</th>
<th>16 - 20 °C</th>
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| Aroma profile            | • Emphasises ripe, exotic fruit aromas  
  • Produces sweetish floral aromas |
| Characteristics          | • Moderate to high nitrogen requirement  
  • High alcohol tolerance |
| Other benefits           | • Produces full-bodied, dense wines |
| Recommended grape varieties | Müller-Thurgau, Traminer, Morio Muscat, Muscatel, Rhine Riesling, Muscat Ottonel, Bouvier, Goldburger, Furmint |
| Tip                      | Perfect as a cuvée partner |

Permitted according to EU Commission Regulation no. 934/2019. 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 F3 Erbslöh 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 adding 20 - 40 g Oenoferm® Bouquet to 100 L juice to obtain the optimum quantity of viable yeast cells. This ensures a good start of fermentation and dominance over the wild microorganisms.

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.