



Oenoferm® Champ

Oenological yeast for sparkling wine making

Product description

Saccharomyces cerevisiae (bayanus), selected for sparkling wine production in Champagne. Particularly suited to bottle fermentation of high-quality wines. Introduces delicate, fruity components to sparkling wines, with subtle notes of yeast and a nutty aroma.

Fermentation temperature	14 - 26 °C
Aroma profile	<ul style="list-style-type: none"> Delicate fruit, with a subtle yeasty note
Characteristics	<ul style="list-style-type: none"> <i>Saccharomyces cerevisiae</i> (bayanus) Adaptation time: short Fermentation speed: fast and consistent Alcohol tolerance: up to 16 % ABV Formation of secondary fermentation products: very low Glycerol formation: 5 - 7 g/L
Recommended grape varieties	All varieties
Tip	<ul style="list-style-type: none"> We recommend the addition of Erbslöh CompactLees as a riddling aid immediately after dosing the yeast.

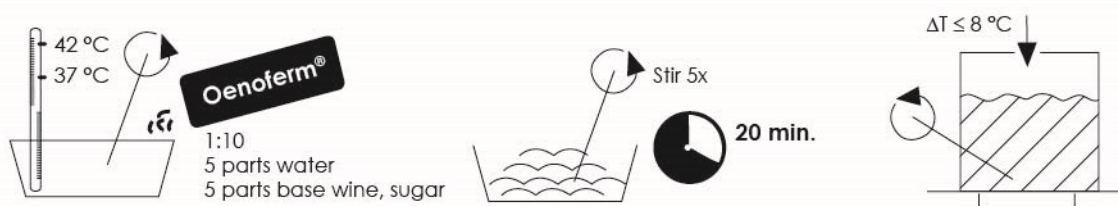
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

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

20 - 40 g/100 L



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.

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