



# Oenoferm® Klosterneuburg

Pure cultivated yeast for spicy, peppery aromas - full-bodied wines

## Product description

Oenoferm® Klosterneuburg has been selected by the Höhere Bundeslehranstalt and Bundesanstalt für Wein- und Obstbau Klosterneuburg (HBLA BA), Austria. It exhibits a very broad spectrum of uses, from classic to rich wines.

Fermentation temperature	17 - 22 °C
Aroma profile	<ul style="list-style-type: none"> <li>• Typical varietal fruit</li> <li>• White pepper</li> <li>• Spicy, nutty</li> </ul>
Benefits	<ul style="list-style-type: none"> <li>• Rapid fermentation onset</li> <li>• Good final fermentation even for high must weights</li> <li>• Low foaming</li> <li>• Promotes mouthfeel</li> </ul>
Other benefits	<ul style="list-style-type: none"> <li>• Osmotolerant</li> <li>• Yeast autolysis</li> <li>• Promotes MLF</li> </ul>
Other characteristics	Needs a continuous supply of nutrients
Recommended grape varieties	Pinot blanc, Chardonnay, Gutedel, Silvaner, Neuburger, Muscat Ottonel, Zierfandler, Grüner Sylvaner
Tip	<ul style="list-style-type: none"> <li>• For production of superior quality wines</li> <li>• Maturation on the lees</li> <li>• Can be combined with Oenoferm® wild &amp; pure to modify the style and to increase to variety of aromas</li> </ul>

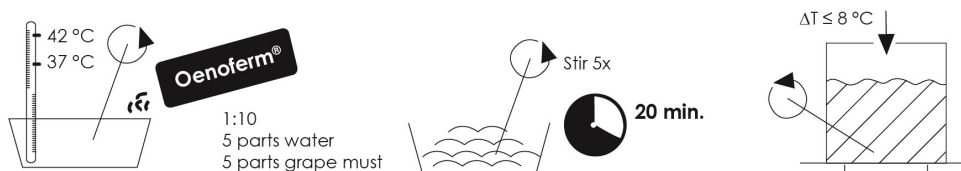
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## 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® Klosterneuburg to 100 L juice to obtain the optimum quantity of viable yeast cells. This ensures a quick start of fermentation and dominance over the wild microorganisms.



It is worth adding the same quantity of VitaDrive® F3 biological yeast activator during the yeast rehydration phase to fortify the yeast at an early stage.

Depending on the nutritional situation of 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.



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