



Oenoferm® MProtect

Metschnikowia pulcherrima wild yeast for the control of spontaneous grape microbiota

Product description

The Oenoferm® MProtect yeast strain is a wild yeast of the species *Metschnikowia pulcherrima*, for the prevention of flavour defects caused by spontaneous grape flora. In particular, it prevents unwanted aromas, such as volatile acidity, or solvent odours caused by the formation of acetic acid or ethyl acetate. The aim is not fermentation, but the reduction of SO₂, thereby controlling the native flora. This is most effective when the yeast is used as early as possible.

Application temperature	5 - 15 °C
Recommended varieties	Red and white grape varieties
Further advantages	<ul style="list-style-type: none">• Further SO₂ saving when combined with Oenoferm® Icone• Prevents off-flavours, such as volatile acidity and other fermentation by-products• Alcohol tolerant up to 6 % vol.

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

Dosage and Application

We recommend adding 5 - 15 g Oenoferm® MProtect to 100 L must or mash, to obtain the optimum quantity of viable yeast cells. This ensures dominance over the spontaneous microbiota. The yeast is rehydrated at max. 30 °C in 10 times the amount of water (or water:must mixture) to guarantee good distribution and activity during application. It can also be used directly without rehydration.

Depending on the must nutrient situation, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families for addition of the second yeast for final fermentation. The second yeast is added 24 hours after application of Oenoferm® MProtect. It is recommended that the same amount of VitaDrive® F3 biological yeast nutrient be added to the yeast during the rehydration phase in order to fortify the second yeast at an early stage.

As a second yeast, we recommend Oenoferm® Icone or Oenoferm® Color F3 for red wines. Oenoferm® X-thiol F3 or Oenoferm® X-treme F3 are particularly suitable for white wine production.

Storage

Shelf life: 24 months. Vacuum packed. Store in a cool, dry place. Packs, which have been opened should be tightly sealed immediately and used within 2 - 3 days.



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