



Oenoferm® Müller-Thurgau

Pure cultivated yeast for modern, fresh Müller-Thurgau (Rivaner) wines
with delicate Muscat notes

Product description

Oenoferm® Müller-Thurgau is a varietal yeast which in particular emphasises Müller-Thurgau's typical, varietal, delicate Muscat note. The objective is to produce modern, fresh Müller-Thurgau wines.

Fermentation temperature	16 - 20 °C
Aroma profile	Apple, lemon, delicate spicy Muscat aroma
Other benefits	<ul style="list-style-type: none"> Delicate pear aromas are emphasized in ripe grapes. Interrupted fermentation is possible to produce Rivaner with residual sugar.
Recommended grape varieties	Müller-Thurgau, Muscatel
Nutrient requirement	Medium to high - we recommend continuous addition of Vitamon® Combi to promote the desired aromas.
Tip	We recommend fermentation at 18 - 20 °C to bring out spicy citrus and pear notes.

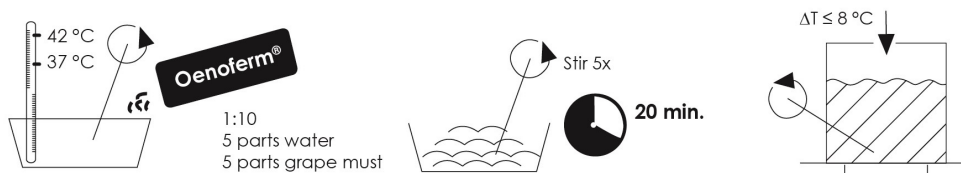
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

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® Müller-Thurgau 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 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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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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