



# Oenoferm® Rheingau F3

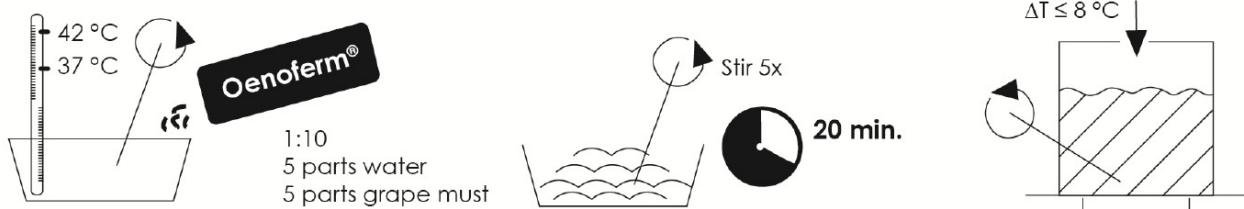
Selected for Riesling by Hochschule Geisenheim University

## Product description

Rheingau Rieslings enjoyed a global reputation at the end of the nineteenth century. In addition to the climate conditions, it was above all the special microbiota that had a decisive influence on Riesling's special aroma profile. In cooperation with Hochschule Geisenheim University, we have succeeded in isolating one of these special yeasts. Oenoferm® Rheingau F3 was selected from a plethora of strains because of its outstanding properties. The powerful expression of aromatic components is particularly noteworthy. The yeast is suitable for production of premium white wines.

<b>Fermentation temperature</b>	16 - 22 °C
<b>Aroma profile</b>	Fruit-driven premium wines with amylic notes
<b>Characteristics</b>	<ul style="list-style-type: none"> <li>• Quick onset of fermentation phase</li> <li>• Constant fermentation rate for well-defined aroma</li> <li>• Alcohol tolerance: 14.5 % ABV</li> <li>• Moderate nutrient requirement</li> </ul>
<b>Recommended grape varieties</b>	Riesling, Grüner Veltliner, Pinot blanc, Chardonnay, Sauvignon blanc, Verdejo, Godello, Trebbiano, Vermentino
<b>Tip</b>	Consider additional nutrient supply to achieve a pronounced aroma profile

Permitted according to EU Commission regulation (EC) 934/2019. Please observe country specific regulations. Tested for purity and quality.



## Dosage

We recommend adding 20 - 40 g Oenoferm® Rheingau F3 to 100 L must, to obtain the optimum quantity of viable yeast cells. This ensures a rapid onset of fermentation and dominance over the wild microorganisms. Depending on the nutrient situation, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families. It is worth adding the same quantity of VitaDrive® F3 yeast activator as yeast during the yeast rehydration phase, to fortify the yeast at an early stage.

## 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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