



Oenoferm® Trollinger

Yeast selection for typical Trollinger wines. Promotes fruitiness and strength of colour

Product description

Oenoferm® Trollinger is a robust yeast strain, which produces very typical Trollinger wines with a pronounced aroma of red berries. The yeast also stabilises colour. These are criteria, which produce a successful Trollinger style. Other properties include:

- Optimum fermentation characteristics
- No inclination to off-flavours
- No foaming
- Neutral to malolactic fermentation

The fermentation temperature plays a major part in the wine's aroma profile:

Fermentation temperature	15 - 18 °C	18 - 22 °C
Aroma profile	More pronounced "fruit drop" attribute	Complex aroma of red berries and strawberries

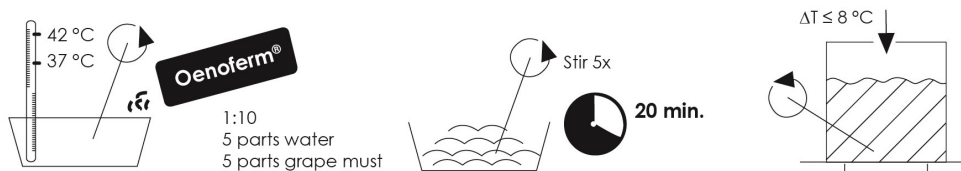
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh F3 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 - 30 g Oenoferm® Trollinger to 100 L mash to obtain the optimum quantity of viable yeast cells.



In addition to using Oenoferm® Trollinger, the use of VitaDrive® in the rehydration batch and Vitamin® Liquid for fermentation has an extremely positive impact on cleanness of flavours. A staggered dosage has proved to be optimum in practice. 50 mL/100 L of Vitamin® Liquid should be added during and after the first third of alcoholic fermentation. Another 50 mL/100 L Vitamin® Liquid should be added if reduced notes occur during the middle phase of fermentation. Otherwise 10 - 20 mL/100 L Vitamin® Liquid is added daily until shortly before fermentation ends in order to retain the complex, fruity aroma.

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 impermanencies 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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