



# Oenoferm® X-thiol

Alcohol-tolerant hybrid yeast for exotic aromas

## Product description

Oenoferm® X-thiol is a GMO-free hybrid yeast selected by Erbslöh. Protoplast fusion was used to harness the positive properties of two different *Saccharomyces cerevisiae* strains. The most important are:

- The strength of fermentation of an alcohol-tolerant *Bayanus* strain
- Formation of complex fermentation aromas with a fresh, fruity bouquet (pink grapefruit and blackcurrant)
- Increased production of ripe fruit aromas (such as passion fruit)

Fermentation temperature	< 15 °C	18 - 22 °C
Aromas	"Cool climate" style: Complex, highly expressive aroma profile to promote a modern, typical varietal wine style	Increase of fruity thiol aromas (4-MMP, 3-MH, especially 3-MHA): cassis, grapefruit, exotic fruits, boxwood
Other benefits	<ul style="list-style-type: none"> <li>• Low-moderate nutrient requirement</li> <li>• Very low formation of SO<sub>2</sub> and H<sub>2</sub>S</li> </ul>	
Recommended grape varieties	Sauvignon blanc, Scheurebe, Riesling, Grüner Veltliner, Pinot family, Muskat varieties	
Tip	Perfectly suited to increasing the ripe, exotic flavours in rosé wines	

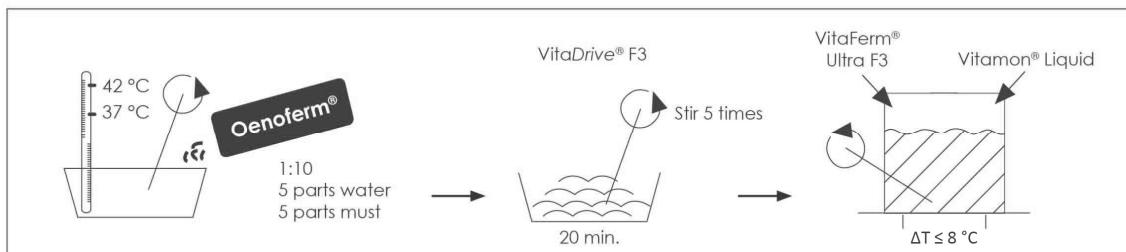
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are enriched 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 - 40 g Oenoferm® X-thiol to 100 L juice to obtain the optimum quantity of viable yeast cells. This ensures a sound start to 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.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany  
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

Fortschritt macht Zukunft®

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.

Version 004 – 11/2019 JF – printed 28.11.2019