



# Oenoferm® Freddo

## Product Description

Oenoferm® Freddo is a specially selected pure dry yeast for the inoculation of cold musts/grape juices, even from 8 °C on, as well as for a gentle, widely aroma-preserving, temperature-controlled cold fermentation (approximately 13 °C - 17 °C). When selecting this yeast strain LW 317-30 of the species *Saccharomyces cerevisiae* (var. *bayanus*), special importance was attached to a high final fermentation degree despite low fermentation temperatures. Tastings prove the pronounced fruity character of Oenoferm® Freddo. Alcohol contents of up to 15 % by vol. can be reached.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

**White wine yeast  
for aroma-  
promoting cold  
fermentation**

## Aim of Treatment

Careful, widely aroma-preserving fermentation of musts at low fermentation temperatures as well as inoculation of cold musts.

## Product and Effect

As many companies requested low-temperature yeasts, the yeast Oenoferm® Freddo was isolated in pure culture by constant selection in cold media. With this yeast, it is possible to achieve a quick onset of fermentation, also when must temperatures are very low. This temperature-tolerant strain is particularly suited for a gentle, aroma-preserving cold fermentation. The fermentation process is retarded and, with it, the formation of CO<sub>2</sub>. Consequently, fewer aroma compounds are washed out. Oenoferm® Freddo releases by dissolving out the citrus and grapefruit flavours as well as apple, peach and rose aromas of the grape and must potential. After fermentation the wines are aromatic, fresh and well balanced. Of course, Oenoferm® Freddo can equally be applied when fermentation temperatures are higher.

## Dosage

A dosage of 15 g/100 L at must temperatures between 13 °C and 17 °C. For cold fermentation onset as of 8 °C, the dosage must be increased to min. 20-25 g/100 L. These dosages create an optimal number of viable yeast cells per mL must. This high density of cells assures an immediate onset of the fermentation process and a predominance over wild yeast cultures.

## Application

The rehydration of Oenoferm® Freddo is carried through in an approximately tenfold quantity of a lukewarm 1:1 mixture of must and water (maximally 35 °C). Oenoferm® Freddo is stirred in slowly and is allowed to swell for 20 – 30 minutes. The yeast suspension which usually shows a slight foam formation is then added to the vessel under constant stirring. The temperature difference between the warm yeast starter and the cool must should not exceed 8 °C. Otherwise a so-called yeast shock might result and many yeast cells would be damaged. This can be prevented by a gradual adaptation of the temperatures of the yeast suspension and the vessel.

It is advisable to add the biological yeast activator and yeast nutrient VitaDrive® in the same amount as the yeast to the rehydrated yeast starter after about 10 minutes time. VitaDrive® strengthens the yeast already at an early stage providing it with important amino acids, microelements and vitamins, promotes the proliferation rate, increases cell activity and improves resistance to better overcome stress situations. Thus the yeast ferments through completely, a tendency towards sulphide off-flavours is reduced and the development of clean aromas is successfully advanced and supported.

As soon as the fermentation process is actively setting in, it is recommended to control the temperature to keep the fermentation process at the required level.

## Storage

Packed under protective gas. Store in a cool and dry place. Reseal opened packages tightly and immediately and use up within 2-3 days.

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