

Product Description

Oenoferm® Klosterneuburg is a dry selected yeast isolated in pure culture from yeast strains of the culture department of the „Höhere Bundeslehr- und Versuchsanstalt Klosterneuburg“ (Federal Training and Research Center) and the “Bundesanstalt für Wein- und Obstbau” (Federal Institute of Wine and Fruit Growing). The yeasts are propagated and dried by the modernst process of manufacturing selected yeasts. Oenoferm® Klosterneuburg is the new strain LW 415-58 of the species *Saccharomyces cerevisiae*. Due to the high viable cell count, the yeast has optimal fermentation properties such as a quick onset of fermentation and a good final fermentation degree even when must density is high. Foam formation is as low as possible. Organoleptic qualities of the wines obtained are excellent.

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

Aim of Treatment

Clean fermentation of must/grape juice and mash/crushed grapes to wine, the yeast ferments out completely. The typical variety character is promoted with somewhat strenghtened nut flavours as well as ripe fruit aromas.

Product and Effect

Oenoferm® Klosterneuburg was selected and propagated with the objective to obtain optimal fermentation particularly of high-quality wines. The application of Oenoferm® Klosterneuburg results in clean wines with only a minimum of fermentation by-products.

Dosage

An addition of 15 – 25 g Oenoferm® Klosterneuburg to 100 L must/grape juice creates 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.

Mash/crushed grapes/must/juice temperature > 15 °C:	15 g/100 L
Mash/crushed grapes/must/juice temperature < 15 °C, in case of an especially quick fermentation onset, fermentation difficulties due to the respective vintage:	20 – 25 g/100 L

Application

The rehydration of Oenoferm® Klosterneuburg is carried through in an approximately tenfold quantity of a lukewarm 1:1 mixture of must and water (maximally 35 °C). Oenoferm® Klosterneuburg 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® strenghtens 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.

The fermentation performance of Oenoferm® Klosterneuburg is strong and efficient, thus it is well suited for high-quality wines to obtain pronounced varietal characters.

Storage

Vacuum-packed. Please store in a dry and cool place. Take care of a tight resealing of the package. Reseal opened packages immediately and use them up within 2-3 days.

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**Dry selected yeast,
ideal for the
fermentation of
high-quality wines,
promoting varietal
characters**