



Oenoferm[®] Bouquet

White wine yeast for
the development of
animating, fresh fruit
aromas

Product Description

Oenoferm[®] Bouquet is a dry selected yeast of the species *Saccharomyces cerevisiae*, well-known for its aromatic characteristics. By special enzyme properties grape-specific aroma components are released.

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

F3-Erbslöh yeast production process - Fit for Fermentation



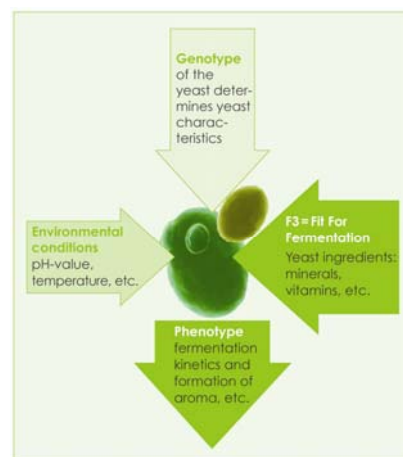
Valuable and approved Erbslöh Oenoferm[®] yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress situations.

Product and Effect

Oenoferm[®] Bouquet produces high amounts of so-called fruit substances and esters and thus contributes to a multi-faceted aroma and taste composition. Advantageous for this is a controlled, slow fermentation. Exotic fruit components, cassis and sweet flower fragrances with body and density are typical for wines fermented with Oenoferm[®] Bouquet. Furthermore off-flavours are well masked. The yeast is also ideally suitable to make cuvée wines.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 16-20 °C.

Alcohol tolerance: 15 % by vol.



The F3-process - Fit for Fermentation assures improved fermentation kinetics.

Dosage

An addition of 25-35 g Oenoferm[®] Bouquet/100 L grape must produces an optimal number of viable yeast cells per mL must. This high number of cells assures an immediate onset of fermentation and a predominance over wild yeast cultures.

Application

The rehydration of Oenoferm[®] Bouquet is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm[®] Bouquet is stirred in slowly. Allow to swell for 20 minutes. The yeast suspension is then added to the vat 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 leading to impaired yeast performance.

It is advisable to add the biological yeast activator and yeast nutrient VitaDrive[®] F3 in the same amount as the yeast to the rehydrated yeast starter after about 10 minutes time. 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

Vacuum-packed. Store cool and dry. Reseal opened packagings tightly and immediately and use up within 2-3 days.

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