



Oenoferm[®] Müller-Thurgau

Selected yeast for
modern and elegant
Müller-Thurgau wines
with fine muscat notes

Product Description

Oenoferm[®] Müller-Thurgau is a specially selected, pure yeast of the species *Saccharomyces cerevisiae* for the development of a pronounced varietal Müller-Thurgau character with its fine muscat note. The aim is the production of modern-style, fresh Müller-Thurgau wines.

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

Müller-Thurgau wines which are also on the market under the synonym Rivaner are increasingly popular and in demand. The requested profile is a modern-style, elegant and fresh wine with fine-spicy muscat flavours and clearly perceptible citrus and pear aromas. The Oenoferm[®] Müller-Thurgau yeast culture was selected under these aspects. The yeast emphasizes the harmonious, balanced Müller-Thurgau wine type with intensive sensory attributes preferred by consumers. Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 16-19 °C. Alcohol tolerance: 13.5 % by vol.

Dosage

An addition of 20-30 g Oenoferm[®] Müller-Thurgau /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.

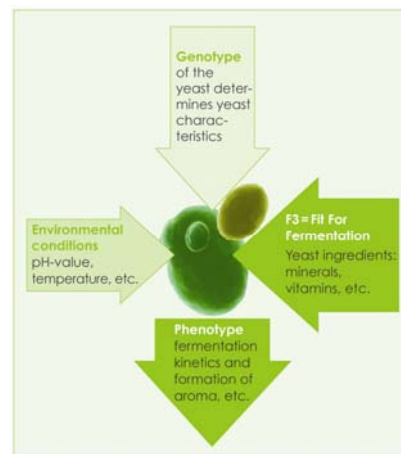
Application

The rehydration of Oenoferm[®] Müller-Thurgau is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm[®] Müller-Thurgau 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.



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

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