


Top-quality yeast for the aromatic fruity red wine type. Promotes cassis and red berry aroma

Product Description

Oenoferm[®] Rouge is a special selection of the approved Oenoferm[®] Klosterneuburg. It is yeast strain LW 317-29 of the species *Saccharomyces cerevisiae*. When selecting this yeast great importance was attached to colour preservation in the course of the fermentation of red grape mashes and musts.

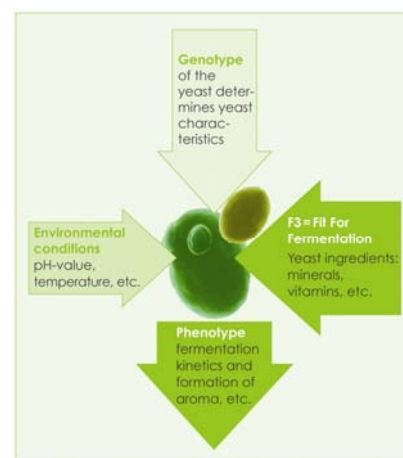
Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

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[®] Rouge supports strong red berry, cassis and cherry aromas, it was specially selected for the colour-preserving red winemaking. The yeast is very suitable for red wine types with pronounced fruit character, also with ripeness potential. By a special preparation technology, single cultures with a reduced β -glucosidase activity were isolated. The β -glucosidase activity has a damaging effect on anthocyanins, i.e. on colouring matter. Therefore the reduction results in less colour losses in the course of the fermentation process. Moreover due to precisely controlled propagation steps and a careful and gentle drying process, the risk is minimized that colouring matter becomes attached to the cell walls. Oenoferm[®] Rouge is optimally suited for a quick onset of fermentation, a slow and controlled, continually running and completed fermentation, high resistance to alcohol and low foam formation. Should malo-lactic fermentation be desired subsequent to alcoholic fermentation, then it is easily initiated through the addition of BioStart[®] cultures. Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 18-28°C. Alcohol tolerance: 14.5 % by vol.



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

Dosage

An addition of 20-30 g Oenoferm[®] Rouge/100 L grape mash/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[®] Rouge is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm[®] Rouge 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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