


Yeast to support the terroir character at neutral and safe fermentation kinetics

Product Description

Oenoferm® Terra is the selection of a wild *Saccharomyces cerevisiae* (var. *bayanus*) yeast strain which does not modify the terroir character of a wine, but liberates, accentuates and promotes it. At the same time, the yeast securely ferments through without producing undesirable fermentation by-products.

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.

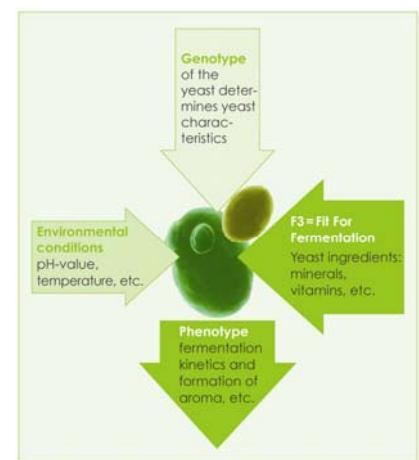
Product and Effect

Oenoferm® Terra has spontaneous-fermentation-like characteristics, yet the fermentation course is reliable and produces authentic wines with a pronounced terroir profile. The selected wild yeast strain Oenoferm® Terra ferments white as well as red grape musts, respectively grape mashes in a neutral and safe way. The grape-derived primary aromas are of course reliably preserved and are not superposed/suppressed by undesirable fermentation by-products. The yeast supports the terroir characteristics which are, among others, influenced by the site, the soil conditions, the micro climate, the topography and the vineyard cultivation and management and last not least, by the individual handwriting - the ways and methods - of the winemaker.

Although fermentation proceeds spontaneous fermentation-like, no undesirable superposing by-products are formed which could affect the finesse of such wines. Fermentation starts very quickly and fermentation runs smoothly, without problems. The yeast ferments out completely.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: white must 17-22 °C, red grape mash/must: 22-28°C.

Alcohol tolerance: 14 % by vol.



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

Dosage

An addition of 20-30 g Oenoferm® Terra/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® Terra is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm® Terra 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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Version 001 – 06/2010 TH – Print: 22.11.2010