




Oenoferm[®] Tipico

White wine yeast for the classical wine type, especially Riesling, Müller-Thurgau, Kerner

Product Description

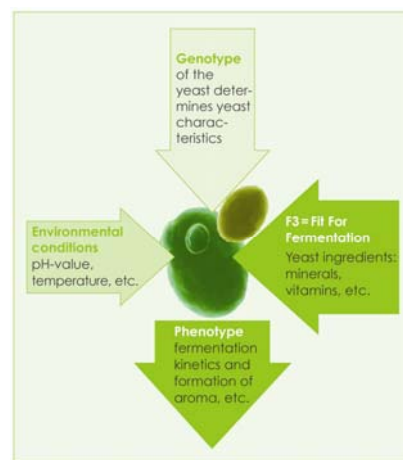
Oenoferm[®] Tipico is a *Saccharomyces cerevisiae* yeast strain which produces wines with fully ripe grape aromas, particularly with the vine varieties Riesling, Müller-Thurgau, Silvaner, Kerner, Sauvignon Blanc. Permitted according to the laws and regulations currently in force in the EU. Purity and 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[®] Tipico is characterised especially by its broad spectrum of aromas. The typical varietal characters are released specially with the vine varieties Riesling, Müller-Thurgau, Kerner and Silvaner. Particularly also with the higher wine quality categories, the primary and secondary aromas are developed in a stronger, more intensified way. Oenoferm[®] Tipico supports the varietal ripe aromas of exotic fruits and apricots. Creamy and multi-faceted wines are obtained. Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 18-22°C. Alcohol tolerance: 13.5 % by vol.



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

Dosage

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