



# Oenoferm<sup>®</sup> Veltliner

Dry selected white wine yeast for the promotion of the fruity, peppery-spicy Grüner Veltliner aroma

## Product Description

Oenoferm<sup>®</sup> Veltliner is a specially selected *Saccharomyces cerevisiae* (var. bayanus) yeast for the inoculation of Grüner Veltliner grape musts. Oenoferm<sup>®</sup> Veltliner has the special property to promote the fruity, peppery-spicy aroma of the Grüner Veltliner. Moreover, the yeast ferments out completely, also when the fermentation process is at reduced temperature.

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<sup>®</sup> 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

The particularity of the yeast Oenoferm<sup>®</sup> Veltliner is that it intensifies the fresh-fruity aroma components of the Grüner Veltliner. Particularly the peppery-spicy characteristics are developed in a pronounced, expressive way. This leads to an elegant taste sensation of a fresh-fruity Grüner Veltliner. Oenoferm<sup>®</sup> Veltliner can be applied for making terroir wines. The yeast supports and promotes the specific, typical aroma components of the individual terroir. After fermentation, the wines are well-balanced, aromatic, show a pleasant freshness and particular facets. Oenoferm<sup>®</sup> Veltliner is a temperature-tolerant strain and is excellently suited for aroma-preserving controlled fermentation at lower temperatures and for higher fermentation temperatures alike. Its influence on malo-lactic fermentation is rather inhibiting.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 14-17°C.

Alcohol tolerance: 15 % by vol.

## Dosage

An addition of 20-30 g Oenoferm<sup>®</sup> Veltliner/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.

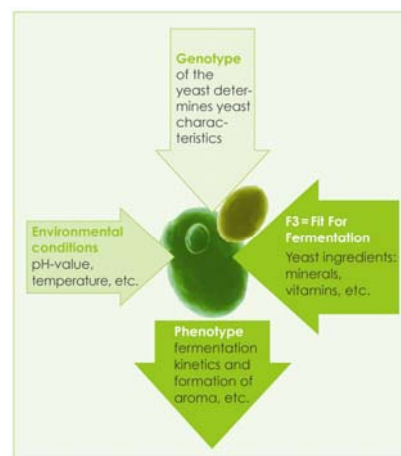
## Application

The rehydration of Oenoferm<sup>®</sup> Veltliner is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm<sup>®</sup> Veltliner 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<sup>®</sup> 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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Version 001 – 06/2010 AW – Print: 17.11.2010