

Red wine yeast for the fermentation of Zweigelt grapes promoting the varietal character



Product Description

Oenoferm[®] Zweigelt is a dry selected yeast isolated in pure culture from yeast strains of the culture department of the Höhere Bundeslehranstalt Klosterneuburg (Federal Training Center Klosterneuburg). Oenoferm[®] Zweigelt is strain LW 415-58 of the species *Saccharomyces cerevisiae*. The yeast was selected to specifically ferment grapes of the variety Zweigelt to obtain the full sensory characteristics of fruit and varietal typicity. 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[®] Zweigelt was selected with the aim of optimal fermentation of the Zweigelt variety or other red grapes. With Oenoferm[®] Zweigelt clean tasting and clean smelling wines with typical varietal character are produced. The aroma ranges from fruity to full-bodied wines with the typical morello cherry aroma. Dependent on the initial grape material, the wines are suitable for making young wines, pleasant to drink with various stone fruit aromas, for making cuvées or for maturing in wooden barrels and vinification yielding robust wines with vigour and firmness of body and aroma. The yeast has a promoting effect on malo-lactic fermentation.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation:

- for fruity Zweigelt wines 25-28 °C
- for robust and rich red wines 28-32 °C.

Alcohol tolerance: 14.5 % by vol.

Dosage

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

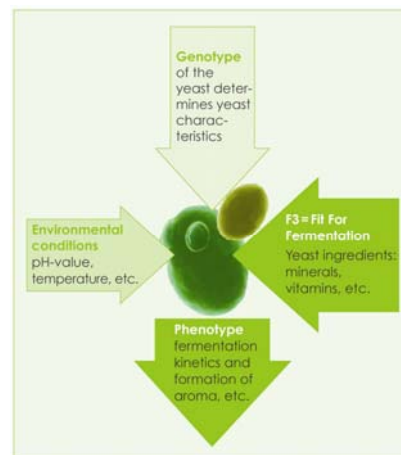
Application

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