



Oenoferm® Terra – dry selected yeast for the support and promotion of the terroir character; neutral and safe fermentation kinetics

In wine marketing, more and more often the terms “authentic wines”, “autochthonous grape varieties” or “terroir specific wines” are used. Terms and definitions might vary, yet the common goal is to produce individual wines with unique and characteristic aroma profiles – these wines are increasingly in demand. There are numerous possibilities to achieve this goal: starting with the choice of the grape vine variety, the clone, the rootstock for different sites, soil structures and microclimates to the making use of the many oenological methods possible and the personal philosophy of wine-making of the oenologist himself.

It is true, that with the application of special yeasts, it is possible to increase the typicality of the grape vine variety, the multiplicity of aromas and the aroma intensity. This is also an efficient means to create certain wine styles which are recognized by the customer. In contrast to this, reproducibility of terroir specific wines is hardly given and wine-making runs many risks. Here, especially fermentation plays an important role.

The heterogenous spontaneous fermentation is of course one possibility to produce individual wines. Much is however left to happen by chance and “individual” can quickly turn into “negative”.

For this reason, Erbslöh Geisenheim has selected a wild yeast strain to support the making of terroir specific wines by a secure fermentation process. Fermentation is largely neutral and naturally the primary aromas of the grapes are preserved. And equally important: the fermentation process is safe!

Oenoferm® Terra provides for absolutely secure fermentation kinetics which implies a rapid fermentation start and a smoothly proceeding, regular fermentation course. The yeast securely ferments through.

The typical wine character, specific for the respective terroir, is not changed by the yeast strain, but liberated, well accentuated and promoted. Thus the entire terroir-derived feature, i.e. the specific vineyard site, the soil, the micro climate, the topography, the vineyard cultivation and management and surely the philosophy and individual handwriting – the ways and methods – of the winemaker are fully considered and contribute to assure the quality of vinification and the finesse of the finished wine.

Due to the safe and neutral fermentation properties of Oenoferm® Terra, fermentation proceeds without problems, no undesirable by-products are produced which could negatively affect the sensory attributes of the wine. With Oenoferm® Terra, the fermentation course runs spontaneous fermentation-like, yet the process is reliable and thus vinification of authentic wines is safely realized.