ErboFerm™ X-treme

Strongly fermenting hybrid yeast for X-treme aroma profile with spicy, fruity character

Product Description

ErboFerm™ X-treme is a non-GMO hybrid yeast of own selection and production by protoplast fusion of two different *Saccharomyces cerevisiae* strains.

ErboFerm™ X-treme combines the positive characteristics of two parent strains:

1. the extremely high fermentation power of a cool temperature-tolerant *bayanus* strain.
2. the promoting universal aroma profile reminding of minerals with very well incorporated fruity-floral spicy components.

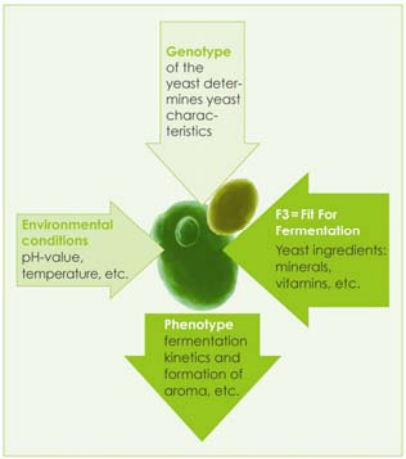
ErboFerm™ X-treme has a low nutrient demand and forms little SO_2.
ErboFerm™ X-treme has acid-stabilizing properties and is able to delay malo-lactic fermentation.
Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

F3-Erbslöh yeast production process - Fit for Fermentation

Valuable and approved Erbslöh ErboFerm™ 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 name ErboFerm™ X-treme was chosen due to the fact that this hybrid yeast shows a very high fermentation capacity and performs very well also at cool temperatures.
“X-treme” aroma profile: very intensive fragrances expressing delicate spicy-fresh notes. These aromas are increasingly formed by cool fermentation. On the palate the yeast supports a sensation of modern-style wines with fine mineral hints. The fresh fruit of the varietal aroma profile is intensified by an “X-treme” spicy character. Aromas are long-lasting on the palate and on nose. ErboFerm™ X-treme is preferably applied for white varieties of the Pinot family (Pinot blanc, Pinot gris, Chardonnay), for Riesling, Silvaner and Sauvignon blanc. ErboFerm™ X-treme is also suitable to make classical-fruity Welschriesling, Grüner Veltliner and Muskateller wines.



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

Dosage

An addition of 20-30 g ErboFerm™ X-treme/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 ErboFerm™ X-treme is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). ErboFerm™ X-treme 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 Vita*Drive*® F3 in the same amount as the yeast to the rehydrated yeast starter within the first 10 minutes to additionally and early strengthen yeast vitality. 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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