

“Sauvage”-style with complex aroma profile and, for wild yeasts, unique fermentation potential

## Product Description

ErboFerm™ wild & pure is a wild yeast of own selection of the strain *Torulasporea delbrückii* (formerly *Saccharomyces rosei*). It is Erbslöh-strain HR23. ErboFerm™ wild & pure realises a clearly positively changed wine stylishness. ErboFerm™ wild & pure can be used to ferment white wines and red wines alike, making the wine texture increasingly creamy with pleasant and lasting mouthfeel. The appearance (brown colour, white parts) of ErboFerm™ wild & pure is due to the drying process and is in conformance with the general quality standards. Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

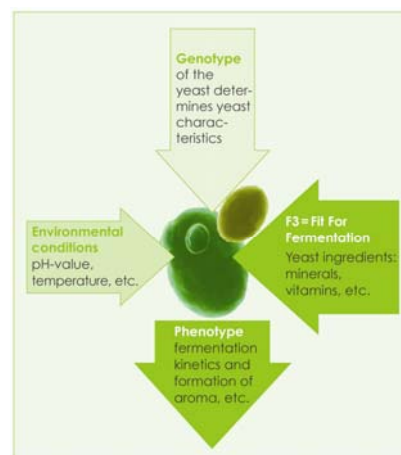
## F3-Erbslöh yeast production process - Fit for Fermentation



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

Pronounced organoleptic aroma characteristics are derived from increased monoterpene and fruit ester formation conveying intense and lasting yellow-fleshed impressions of fruit. This is not attainable by solely using a *Saccharomyces cerevisiae* for fermentation. ErboFerm™ wild & pure also has a, for a wild yeast, unique fermentation potential: rapid fermentation onset, the yeast safely ferments through. A final fermentation degree of 12.0 % by vol. is usual, also without inoculation with another selected yeast. For the first time, the winemaker is able to conduct vinification of wines exclusively fermented with a wild yeast. Other wine yeasts can be additionally used for fermentation as „second addition“ should multifaceted wine styles with alcohol concentrations of more than 12.0 % by vol. be desired. The „wild“ (sauvage) character of the type fully develops. The ErboFerm™ yeasts ErboFerm™ Terra, ErboFerm™ Klosterneuburg and ErboFerm™ PinoType have proved to be particularly compatible. Also in combination with ErboFerm™ Freddo and ErboFerm™ Bio excellent wines are obtained. ErboFerm™ wild & pure produces only small amounts of SO<sub>2</sub>, acetaldehyde and volatile acid, which makes ErboFerm™ wild & pure very suitable for subsequent or simultaneous malo-lactic fermentation. Due to its high osmosis tolerance, ErboFerm™ wild & pure can also be applied for musts suitable to produce Auslese and Beerenauslese qualities very rich in extract.



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

## Dosage

Addition of 20-30 g ErboFerm™ wild & pure/100 L for all applications (1-3).

## Application

1. Direct inoculation with fermentations up to 12.0 % by vol.  
ErboFerm™ wild & pure is treated in the same way like any other classical wine yeast. The rehydration of ErboFerm™ wild & pure is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Dependent on the nutrient supply of the must, the activator VitaDrive® F3 can be applied whenever nutrient deficiency is expected. Addition to the grape must when the temperature difference between the warm yeast starter and the cool must does not exceed 8 °C. Optimal fermentation temperature is at 17 °C.
2. Simultaneous inoculation  
For application with another wine yeast. Despite comparable rehydration, prepare both yeasts separately and apply as mentioned under 1. Dependent on fermentation kinetics of the classical wine yeast, the „wild“ character is “tamed”, resp. subdued and also alcohol contents of more than 12.0 % by vol. are obtained.
3. Consecutive inoculation  
Rehydration is conducted as mentioned under 1. and 2., the classical wine yeast is however added at a later time. For red wine production an addition after 48 hours is recommended. For the fermentation of white wines addition should be made after 96 hours at the latest.

## Storage

Vacuum-packed. Store cool and dry. Reseal opened packagings tightly and immediately and use up within 2-3 days.