

Dry selected yeast, ideal for the fermentation of high-quality wines promoting the varietal character

Product Description

Oenoferm® Klosterneuburg 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® Klosterneuburg is strain LW 415-58 of the species *Saccharomyces cerevisiae*. Due to the high viable cell count, the yeast has optimal fermentation properties such as a quick onset of fermentation and it ferments through reliably and rapidly, even when must density is high. Foam formation is low. The organoleptic quality of the finished wines is convincing. 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® Klosterneuburg was selected and propagated with the aim to obtain optimal fermentation particularly of high-quality wines. The application of Oenoferm® Klosterneuburg results in clean wines with a minimum of fermentation by-products. Fermentation is fully completed, the wines smell clean and taste clean. Oenoferm® Klosterneuburg shows early yeast autolysis, thus it is well suitable for sur lies ageing. The typical varietal character is promoted with somewhat intensified spicy-nutty flavours, as well as ripe fruit aromas. The wines present themselves dense and full-bodied. The yeast has a promoting effect on malo-lactic fermentation with BioStart® lactic acid bacteria.

Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 17-22°C.

Alcohol tolerance: 14 % by vol.

Dosage

An addition of 20-30 g Oenoferm® Klosterneuburg/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.

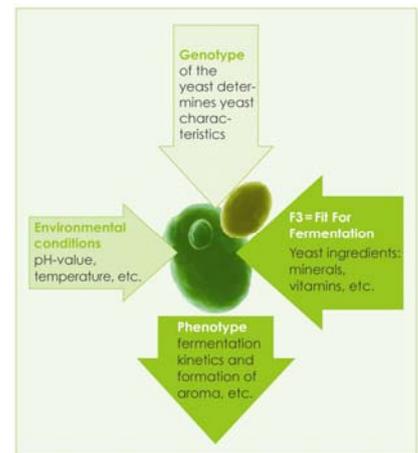
Application

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