


Rosé wine yeast,  
selectively promoting  
the freshly-animating  
rosé type

## Product Description

Oenoferm<sup>®</sup> Rosé is a specially selected pure dry yeast of the species *Saccharomyces cerevisiae* for the production of rosé or Blanc de Noir wines. One of the most important criteria for selection were quick fermentation onset and suitability for cold fermentation. Particularly for the making of fruity wines a quick onset of fermentation is of great importance, since then metabolism and propagation of foreign organisms are suppressed.

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<sup>®</sup> 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.

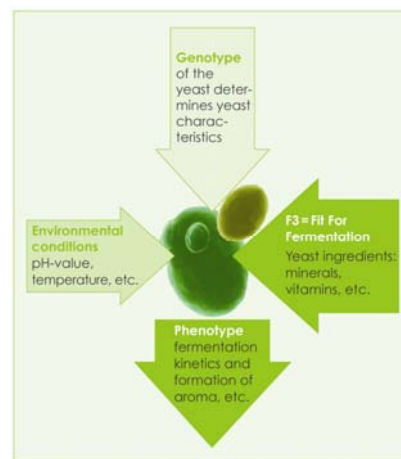
## Product and Effect

Oenoferm<sup>®</sup> Rosé is applied for the fermentation of grape musts with the aim to create fruity, pleasant and supple rosé or Blanc de Noir wines. The making of light, fruity, clean-flavour rosé wines is often very difficult. Microbially infested grapes are not unusual. Even when processing is rapidly conducted and the temperature of the grape mash or the must is cool, microbial activities cannot be excluded. Only through a quick fermentation onset with, for instance, the very active dry selected yeast Oenoferm<sup>®</sup> Rosé, the formation of undesirable off-smell and off-taste caused by foreign organisms can be prevented.

Complex notes of fruit, sweet blossom and honey are characteristic for wines fermented with Oenoferm<sup>®</sup> Rosé. The yeast may show tendencies to ferment out slowly. By a targeted fermentation stop, the fruity, berry-like aroma profile can still be intensified.

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

Alcohol tolerance: 13.5 % by vol.



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

## Dosage

An addition of 20-35 g Oenoferm<sup>®</sup> Rosé/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<sup>®</sup> Rosé is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm<sup>®</sup> Rosé 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<sup>®</sup> 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.

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