



Oenoferm® Finesse

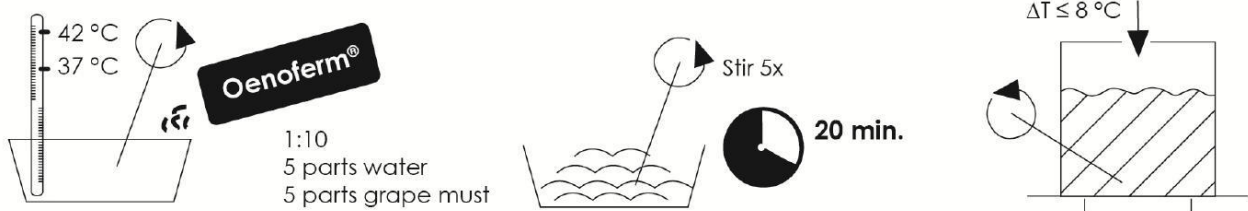
Wines with improved mouthfeel and elegant fruitiness

Product description

Oenoferm® Finesse was selected from a various number of strains for excellent fermentation properties, good aroma production and increased mouthfeel. The focus of the selection was on a particularly low production of SO₂ and volatile acidity. Particularly noteworthy is the strong expression of aromatic components. Wines fermented with Oenoferm® Finesse are characterized by fruity terpenes, thiols such as 3SH (grapefruit) and A3SH (tropical, passion fruit).

Fermentation temperature	10 - 20 °C
Flavour profile	Fruity wines with varietal character and increased mouthfeel
Properties	<ul style="list-style-type: none"> • Quick fermentation onset • Expression of varietal aromas (terpenes and thiols) • Constant fermentation rate for good aroma expression • Alcohol tolerance: 16.0 vol.-% • Medium nutrient requirements • Very low SO₂ production • Very low formation of volatile acidity • POF: positive • Killer: positive
Recommended for	white and rosé wines
Tip	For pronounced fruit aromas, consider additional nutrient supply.

Permissible according to Regulation (EC) 2019/934 of the EU Commission. National regulations must be checked by the user. Tested for purity and quality.



Dosage

We recommend adding 20 - 40 g of Oenoferm® Finesse to 100 L of must to obtain an optimal quantity of viable yeast cells. This ensures a rapid onset of fermentation and dominance over the wild microorganisms. Depending on the nutrient situation, we recommend the use of yeast nutrients from the Vitamon® and VitaFerm® families. It is worth adding the same quantity of VitaDrive® yeast activator as yeast during the rehydration phase to strengthen the yeast in its vitality at an early stage.

Storage

Vacuum packed. Store in a cool and dry place. Immediately seal opened packages tightly and use within 2 - 3 days.

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