



Oenoferm® Zweigelt

Red wine yeast for typical varietal fermentation of Zweigelt grapes

Product description

Oenoferm® Zweigelt is a selected dry yeast, bred from a strain from Höhere Bundeslehranstalt Klosterneuburg, Austria. The LW 415-58 strain of *Saccharomyces cerevisiae* has been selected for typical varietal fermentation of Zweigelt grapes, in order to attain the full organoleptic properties of the fruit and typical varietal characteristics. The range of aromas extends from fruity, to complex wines with a characteristic sour cherry aroma. Depending on the grapes, the yeast is suitable for lighter wine styles with stone fruit aromas, for cuvée wines, or wines with longer maturation in barrels. Oenoferm® Zweigelt promotes malolactic fermentation.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

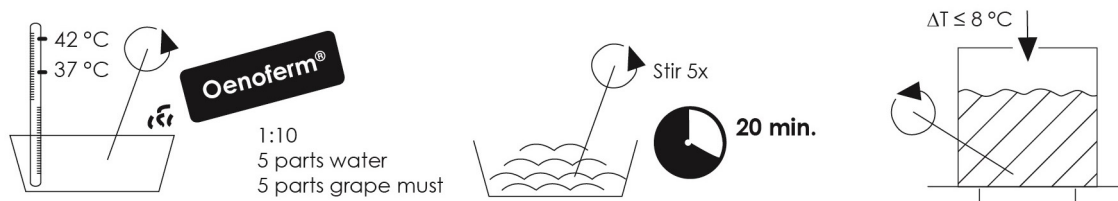
Fermentation temperature	25 - 28 °C	28 - 32 °C
Aroma profile/Wine style	For fruity Zweigelt wines	For powerful, substantial red wines

F3 Erbslöh yeast production process - Fit for Fermentation

Valuable and recognised Erbslöh-Oenoferm® yeast strains are fortified during production as part of Erbslöh's F3 yeast production process. A propagation medium rich in minerals and fortifying vitamins is used to cultivate the yeasts. The yeasts ferment until fermentation is complete, even in stressful situations.

Dosage

We recommend adding 20 - 40 g Oenoferm® Zweigelt to 100 L juice to obtain the optimum quantity of viable yeast cells. This ensures a sound start to fermentation and dominance over the wild microorganisms.



It is worth adding the same quantity of VitaDrive® biological yeast activator during the yeast rehydration phase to fortify the yeast activity at an early stage.

Depending on the nutritional situation of the juice, we recommend using yeast nutrients from the Vitamon® and VitaFerm® families.

Storage

Vacuum packed. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.

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