



DRIED YEAST OENOFERM BOUQUET 500 G



Gross price:
161 €

Net price:
131 €

Oenoferm BOUQUET

Special yeast for the fermentation of white wines with a fruity aroma. Fermented at a controlled temperature (15 °C), this yeast develops exotic aroma's such as peach and apricot. Good alcohol tolerance (up to 14-15 % vol.)

Dosage: 25 g/100 litres must.

Click here for a [comparing table of yeast characteristics](#) of the complete Erbslöh range.

How to add yeast?

The order in which you add ingredients is important for the end result of a wine. One ingredient is capable of influencing the effect of another, even in a negative way. Yeasts are always added AFTER the nutrients! Dried yeasts need to be rehydrated first: dissolve the required quantity of yeast in 10x its weight of lukewarm water (30-35 °C) or preferably 50 % diluted juice. So, e.g. 7 g of yeast in 70 ml of water and/or 100 g yeast in 1 litre of water/juice mixture. Stir gently. Let it rehydrate for 15 minutes (some foaming might occur) and stir gently again. Now add the yeast solution to your must while stirring/ pumping firmly. Ensure that the temperature difference between the yeast solution and the must does not exceed 7 to 10 °C. When the difference in temperature is larger,





cool the yeast suspension further down before adding. NEVER scrimp on yeast! A healthy yeast colony is necessary for a consistent fermentation of your must. Keep your dried yeast in a refrigerator.

