



Oenoferm[®] yeast strain characteristic

Oenoferm[®] white wine yeasts

	Oenoferm [®] Freddo	Oenoferm [®] Riesling	Oenoferm [®] Terra	Oenoferm [®] PinoType	Oenoferm [®] Tipico	Oenoferm [®] Bouquet	Oenoferm [®] InterDry	Oenoferm [®] Klosterneuburg	Oenoferm [®]
Aroma	Extremely clear, clean fragrance; supports varietal typicity, expressive citrus, apple, peach aromas and rose scent, very animating, fresh wines.	In the cool fermentation range (15-18 °C) distinct peach aromas are developed, in the fermentation range between 18-20 °C, a fascinating bouquet of exotic aromas.	Liberation of the individual wine character, support of the terroir specific aroma profile.	Flowery, fruity-delicately spicy aromas and bouquet, mineral-spicy on the palate, finely nutty.	Very fine, fragile nose, supports the typical varietal ripe aromas, much exotic fruit and apricot aroma.	Supports the ripe and exotic fruit components, cassis and sweetish blossom fragrances.	Broad spectrum of aromas, a multitude of delicate aromas, ranging from blossom fragrances to ripe fruits.	Typical varietal aroma profile, develops significant spicy-nutty, vegetative ripe fruit aromas.	For fresh, animating wines, tendency to ripe, green apple and vineyard peach.
Recommendation	For all fresh-fruity wines with prominent distinct varietal typicity, freshness and liveliness.	Ideal for the fermentation of fruity-light to high-quality, ripe Riesling wines.	For a neutral and safe fermentation.	For all elegant, typical Burgundian-style wines which combine a flowery nose and a creamy palate, very well suited for sur lies ageing.	For prominent, fully developed ripe grape aromas, for elegant, creamy and multifaceted wines.	For making rich-in-aroma wines with intensive exotic aromas, very suitable for cuvée wines.	For fine and elegant wine types, also for stopped fermentation wines and for making dietetic wines with residual sugar.	For the promotion of full-bodied, dense, expressive wines with varietal character. Suitable for sur lies ageing.	For clean wines with typical varietal character.
Recommended wine varieties	Riesling, Müller-Thurgau, Rivaner, Chasselas, Kerner, Silvaner, Scheurebe, Traminer	Riesling, Sauvignon Blanc	White wine varieties	Weißburgunder (Pinot blanc), Grauburgunder (Pinot gris), Chardonnay, Auxerrois, Burgundy wines	Riesling, Silvaner, Müller-Thurgau, Kerner, Sauvignon Blanc	Müller-Thurgau, Riesling, Traminer, Morio Muscat, Moscato, Moscatello	Müller-Thurgau, Traminer, Riesling	Weißburgunder (Pinot blanc), Chardonnay, Chasselas, Silvaner	Riesling, Müller-Thurgau, Kerner, Scheurebe
Inoculation in g/100 L	15-25	20-25	20-30	20-25	15-25	20-25	20-25	15-25	15-25
Rapidity of fermentation start in hours	10-20	10-20	7-15	10-20	5-10	5-10	5-15	10-20	10-20
Fermentation course	Rapid and safe also at low temperatures	Rapid under regular conditions	Smooth and safe under regular conditions	Moderate, but continuous fermentation	Smooth and safe under regular conditions	Moderate, but continuous fermentation	Smooth under regular conditions	Rapid under regular conditions	Rapid under regular conditions
Degree of final fermentation	complete	complete	complete	complete	complete	complete	Easy fermentation interruption possible to preserve fructose	complete	complete
Required nitrogen content	low	medium-high	medium	medium	medium	medium	medium	medium-high	medium
Recommended temperature range in °C	13-17	15-22	17-22	18-22	17-22	15-20	17-22	15-22	15-22
Recommended fermentation aids	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]	VitaDrive [®] , VitaFerm [®]
Alcohol tolerance in % by vol.	up to 15	up to 14	up to 15	up to 14	up to 14	up to 14.5	up to 13	up to 14	up to 13
Influence on MLF	neutral	neutral	neutral	preferred	neutral	neutral	neutral	neutral	neutral

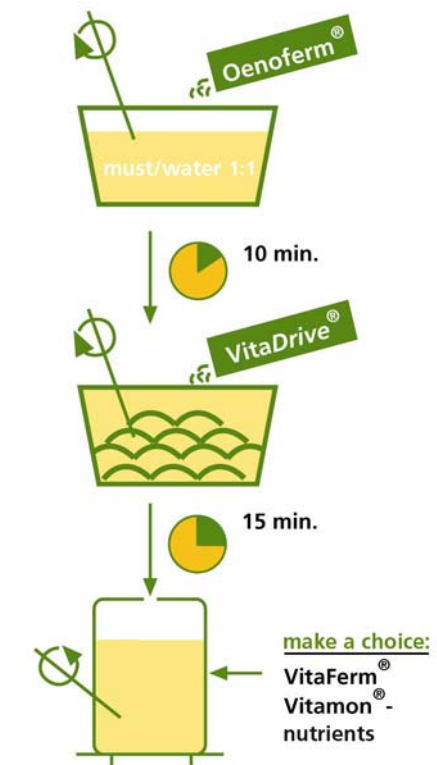
Oenoferm® yeast strain characteristic

Oenoferm® red wine yeasts

	Oenoferm® Rouge	Oenoferm® Color	Oenoferm® Rosé	Oenoferm® PinoType	Oenoferm® Terra
Aroma	Supports the aroma profile of red berries and cherries, as well as spicy-nutty components. Wines present themselves compact, full and stable.	For characterful red wines with expressed, prominent tannic taste, with fruit notes and hints of cacao and nut, light touch of vegetative aroma.	Complex aroma, high fruit intension, varietal character reminding of sweet blossom and honey.	Fruity, delicately spicy nose, mineral, combines the aroma profile of berries and cherries with a multiple nutty-creamy palate.	Release of the individual wine character, support of the terroir specific aroma profile.
Recommendation	For all red wine types with prominent, pronounced fruit aromas in the course of fermentation on the skin and mash heating.	For colour-stable, shelf-stable red wines; for wooden barrel- or barrique-ageing.	For the promotion of the freshly animating rosé/Blancs de noirs wine type.	For all elegant, typical Burgundy wines combining a flowery nose with a creamy palate.	For a neutral and safe fermentation.
Recommended wine varieties	Lemberger, Dornfelder, Regent, Pinot noir, (Frühburgunder, Spätburgunder), Portugieser, Saint Laurent	Pinot noir (Spätburgunder), Portugieser, Trollinger, Saint Laurent, Cabernet Sauvignon, Merlot, Syrah, (Shiraz), Lemberger, Dornfelder	Pinot noir (Spätburgunder), Portugieser, Saint Laurent, Dornfelder	Pinot noir (Spätburgunder, Frühburgunder), Saint Laurent, Schwarzwiesling, Samtrot	Red wine varieties
Inoculation in g/100L	15-25	15-30	15-25	20-25	20-30
	Oenoferm® Rouge	Oenoferm® Color	Oenoferm® Rosé	Oenoferm® PinoType	Oenoferm® Terra
Rapidity of fermentation start in hours	5-10	5-10	4-10	10-20	7-15
Fermentation course	Continuous fermentation	Continuous fermentation	Smooth and safe under regular conditions	Moderate, but continuous fermentation	Smooth and safe under regular conditions
Degree of final fermentation	complete	complete	complete	complete	complete
Required nitrogen content	medium	low	medium	medium	medium
Recommended temperature range in °C	18-28	18-28	15-22	20-28	17-28
Recommended fermentation aids	VitaDrive®, VitaFerm®	VitaDrive®, VitaFerm®	VitaDrive®, VitaFerm®	VitaDrive®, VitaFerm®	VitaDrive®, VitaFerm®
Alcohol tolerance in % by vol.	up to 14.5	up to 15	up to 13.5	up to 14	up to 15
Influence on MLF	promoting	neutral	neutral	preferred	neutral

VitaDrive®

Effect	Dosage
Early energy supply and strengthening of the yeast cells, increase of resistance, increase of yeast cell activities, better overcoming of stress situations, full completion of fermentation, almost no fermentation stops, reduction of sulphide off-flavour formation, reduction of SO ₂ -demand, no chance for foreign organisms, promotion of clean aromas	10-15g/100L



Vita-yeast nutrients and activators

	VitaFerm®	Vitamon® Ultra	Vitamon® Combi	Vitamon® A	Vitamon® B
Nutrient type	Perfect yeast nutrient complex consisting of DAP, thiamin, inactive yeasts, (amino acids, trace elements, mannoproteins, adsorptive substances), unsaturated fatty acids, sterols	Selected multi-nutrient, yeast nutrients, yeast cell walls and yeast-stimulating parts of the cell to prevent fermentation disturbances as well as for clean fermentation	Base nutrient with vitamin	Base nutrient, pure diammonium phosphate	Yeast vitamin, pure thiamin
Dosage recommendation	Legally admitted (EU) max. 70 g/100 L	Legally admitted (EU) max. 60 g/100 L	Legally admitted (EU) max. 50 g/100 L	50-60 g/100 L (legally admitted (EU) max. 100 g/100 L)	Legally admitted (EU) max. 65 mg/100 L
Additional dosage	Mostly not required	30-50 g/100 L Vitamon® A	30-50 g/100 L Vitamon® A	40-50 g/100 L for unsound, stressed grapes; 65 mg/100 L Vitamon® B	50-60 g/100 L Vitamon® A (legally admitted (EU) max. 100 g/100 L)