



Oenoferm® Pink

Oenological yeast for modern, fruit-forward, dry rosé wines

Product description

Oenoferm® Pink supports the style of modern, international rosé wines - crisp, dry with pronounced fruit. The fashionable colour effect in the wines is reddish pink, with violet reflections. Oenoferm® Pink introduces a floral aroma, plus raspberry, red fruit and subtle spice to the wines.

Fermentation temperature	13 - 20 °C
Aroma profile	<ul style="list-style-type: none"> Raspberry, red fruit and subtle spice
Characteristics	<ul style="list-style-type: none"> Saccharomyces cerevisiae (bayanus) Onset of fermentation phase: can be slightly delayed Fermentation speed: restrained and consistent Alcohol tolerance: up to 15 % ABV Formation of secondary fermentation products: very low Glycerol formation: 5 - 8 g/L Nutrient requirement: normal Volatile acid production: low (below 0.25 g/L)
Recommended grape varieties	All red varieties that are vinified as rosé
Tip	<ul style="list-style-type: none"> Subsequent MLF: possible, potentially delayed

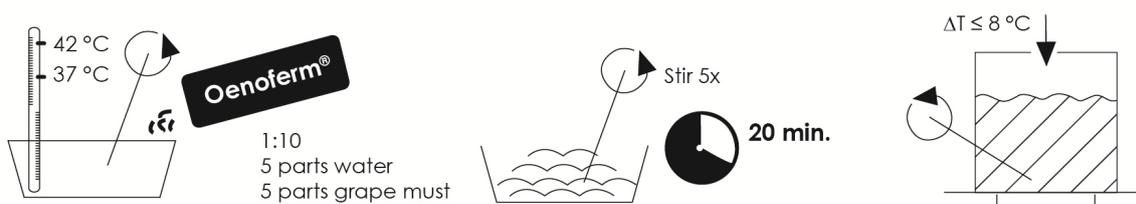
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the F3 Erbslöh process. The yeasts thus ferment until fermentation is complete, even in stressful situations. The wine's aroma is purer and more incisive.

Dosage

20 - 30 g/100 L.



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

Depending on the must nutrient situation, 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.



ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

Fortschritt macht Zukunft®