



Oenoferm® X-thiol

Alcohol-tolerant hybrid yeast for exotic aromas

Product description

Oenoferm® X-thiol is a GMO-free hybrid yeast selected by Erbslöh. Protoplast fusion was used to harness the positive properties of two different *Saccharomyces cerevisiae* strains. The most important are:

- The strength of fermentation of an alcohol-tolerant *Bayanus* strain
- Formation of complex fermentation aromas with a fresh, fruity bouquet (pink grapefruit and blackcurrant)
- Increased production of ripe fruit aromas (such as passion fruit)

Fermentation temperature	< 15 °C	18 - 22 °C
Aromas	“Cool climate” style: Complex, highly expressive aroma profile to promote a modern, typical varietal wine style	Increase of fruity thiol aromas (4-MMP, 3-MH, especially 3-MHA): cassis, grapefruit, exotic fruits, boxwood
Other benefits	<ul style="list-style-type: none"> • Low-moderate nutrient requirement • Very low formation of SO₂ and H₂S 	
Recommended grape varieties	Sauvignon blanc, Scheurebe, Riesling, Grüner Veltliner, Pinot family, Muskat varieties	
Tip	Perfectly suited to increasing the ripe, exotic flavours in rosé wines	

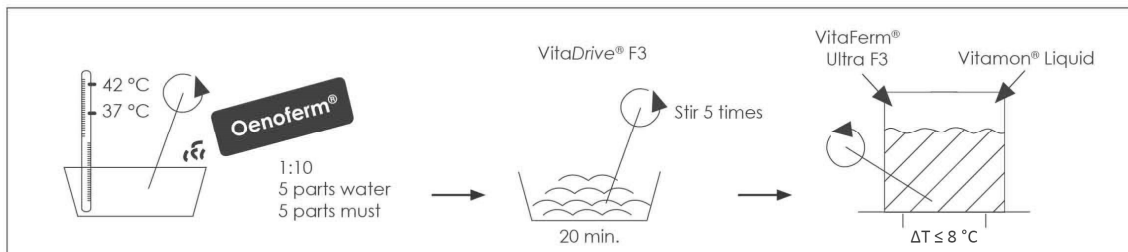
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Erbslöh yeast production process - Fit for Fermentation

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

Dosage

We recommend adding 20 - 40 g Oenoferm® X-thiol 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 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.