



# Oenoferm® Freddo

Cold-tolerant yeast for fresh, fruity wines

## Product description

Oenoferm® Freddo is a cold-tolerant *Saccharomyces cerevisiae* var. *bayanus* yeast strain used for preparing fresh, fruity wines. It emphasises typical varietal characteristics and incisive citrus aromas.

Fermentation temperature	From 10 °C 13 - 17 °C	Possible Recommended
Aroma profile	<ul style="list-style-type: none"> <li>Emphasises typical varietal aromas</li> <li>Citrus fruits (citrus, grapefruit)</li> <li>Green apple</li> </ul>	
Other benefits	<ul style="list-style-type: none"> <li>Very high fermentation capacity</li> <li>Complete final fermentation from 10 °C</li> <li>Low nutrient requirement</li> <li>Acidity stabilisation (can delay malolactic fermentation)</li> <li>Low tendency to off-flavours</li> <li>Low SO<sub>2</sub> formation</li> <li>Very low foaming</li> <li>Outstanding killer properties</li> </ul>	
Recommended grape varieties	Riesling, Sauvignon blanc, Müller-Thurgau, Welschriesling, Grüner Veltliner, Chardonnay, Pinot blanc, Scheurebe, Rotgipfler, Neuburger, Gutedel, Kerner, Silvaner, Traminer	
Tip	<ul style="list-style-type: none"> <li>For preparation of fresh, fruity rosé wines</li> <li>For sparkling wines</li> <li>Proven as a restart yeast</li> </ul>	

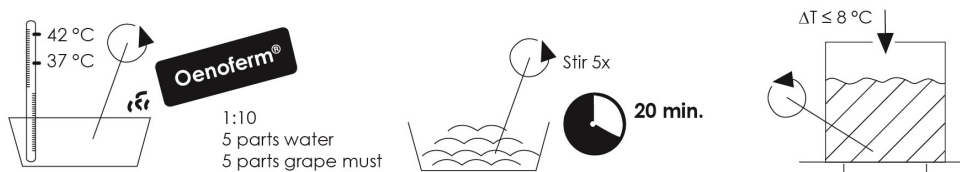
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh F3 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® Freddo to 100 L juice to obtain the optimum quantity of viable yeast cells. This ensures a good start of 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 in 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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