



Oenoferm® Arôme

Yeast for aromatic white and rosé wines

Product description

Yeast selected for its excellent fermentation performance at low temperature with a high aromatic potential. At fermentation temperatures between 13 and 16 °C, Oenoferm® Arôme promotes the production of esters giving wines with an exuberant nose (intense fruitiness) and a balanced mouthfeel.

Fermentation characteristics

- *Saccharomyces cerevisiae* strain No. LO122
- Phenotype: K2 type killer
- Rapid and complete fermentation
- Sugar/alcohol yield: 16.5 g of sugar for 1% alcohol
- Optimum temperature: 12 to 18 °C (cryophile strain)
- Alcohol tolerance: up to 14%vol

Metabolic abilities

- Low production of volatile acidity
- Low SO₂ and H₂S productions
- Average glycerol production: 4 to 6 g/L

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

Dosage

Recommended dose: 20 - 30 g per 100 L of must.



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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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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