



Oenoferm® Veltliner

Typical Grüner Veltliner, fruity, peppery and spicy

Product description

Oenoferm® Veltliner is a *Saccharomyces cerevisiae* var. *bayanus* dry selected yeast for inoculation of Grüner Veltliner wines.

Fermentation temperature	14 - 17 °C
Aroma profile	- For all classic, fruity Grüner Veltliners with hints of spice - to promote the fruity, peppery aromas
Recommended grape varieties	- Grüner Veltliner - Roter Veltliner
Characteristics	- Very strong fermentation, - Complete fermentation, even at low temperatures

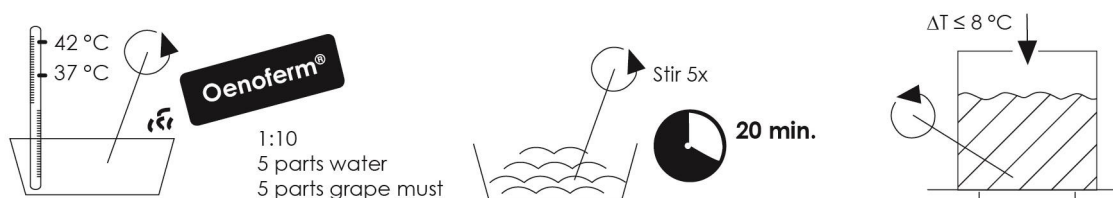
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified 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® Veltliner 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 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.