



OenoRed®

Yeast autolysate-based nutrient for red wine

Product description

OenoRed® is used to soften red wines and increase color stability. It is based on a natural yeast derivative and contains a high proportion of complex cell wall polysaccharides. These polysaccharides are able to stabilize anthocyanins and tannins released from the grape skin. Mannoprotein can especially bind astringent tannins. The results are red wines with increased refinement.

The wines show higher colour intensity, rounder finish, and better integration of inharmonious tannins. OenoRed® is best used with must or during the mashing process to promote early protection and complexation.

In addition, OenoRed® also provides essential organic elements for the fermentation activity of yeasts-

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

Advantages	<ul style="list-style-type: none">• Soften hard and astringent tannins• Improvement of the mouth feeling• Extended length and volume• Improvement of colour stability
Tips	Use in combination with other nutrients from the recommended VitaFerm® or Vitamon® family to optimize the organoleptic qualities of wines

Dosage

We recommend an addition of 30 - 40 g OenoRed® per 100 L mash (must) to achieve the described effects.

Storage

Dry and cool. Packs which have been opened should be sealed and used up as soon as possible.

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

ERBSLÖH
Fortschritt macht Zukunft®