Oenoferm® Freddo

White wine yeast for the aroma-promoting cold fermentation

Product Description

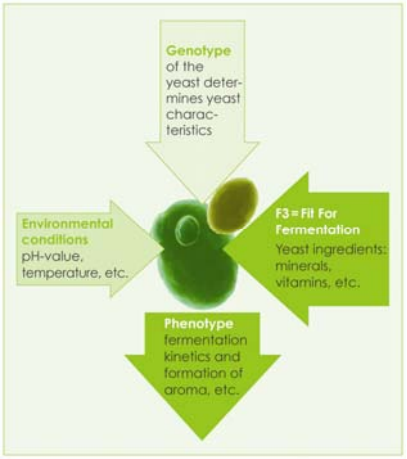
Oenoferm® Freddo is a specially selected pure dry yeast for the inoculation of cold grape musts, even as of 10°C, as well as for a gentle, aroma-preserving, temperature-controlled cold fermentation (approximately 13 °C-17 °C). When selecting this yeast strain LW 317-30 of the species Saccharomyces cerevisiae (var. bayanus), special importance was attached to a high final fermentation degree despite low fermentation temperatures. Tastings prove the pronounced fruity character of Oenoferm® Freddo.
Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialized laboratories.

F3-Erbslöh yeast production process - Fit for Fermentation

Valuable and approved Erbslöh Oenoferm® yeast strains experience, already during production in the frame of the F3 yeast production process, increased strengthening. For yeast cultivation a propagation medium rich in minerals and vitamins is used. The yeasts ferment through securely, also in stress situations.

Product and Effect

Oenoferm® Freddo is used for the aroma-preserving fermentation of musts at low fermentation temperatures, as well as for the inoculation of cold musts. The yeast Oenoferm® Freddo was isolated in pure culture by constant selection in cold media. With this yeast, it is possible to realise a quick onset of fermentation, also when must temperatures are low. By the application of Oenoferm® Freddo, citrus and grapefruit notes, as well as apple and peach aromas and rose fragrances are released from the grape/must potential. After fermentation the wines present themselves with well-balanced aroma and freshness. Of course, Oenoferm® Freddo can also be applied at higher fermentation temperatures. The yeast ferments through rapidly and safe. The sulphide off-flavour formation of Oenoferm® Freddo is negligible and the foam formation during fermentation is very low. Its influence on malo-lactic fermentation is rather inhibiting.
Favourable fermentation temperatures for the course of fermentation and for sensory evaluation: 13-17°C.
Alcohol tolerance: 15 % by vol.



The F3-process - Fit for Fermentation assures improved fermentation kinetics.

Dosage

An addition of 20-30 g Oenoferm® Freddo/100 L grape must produces an optimal number of viable yeast cells per mL must. This high number of cells assures an immediate onset of fermentation and a predominance over wild yeast cultures.

Application

The rehydration of Oenoferm® Freddo is carried through in an approximately tenfold amount of a lukewarm 1:1 mixture of grape must and water (37-42 °C). Oenoferm® Freddo is stirred in slowly. Allow to swell for 20 minutes. The yeast suspension is then added to the vat under constant stirring. The temperature difference between the warm yeast starter and the cool must should not exceed 8 °C. Otherwise a so-called yeast shock might result and many yeast cells would be damaged leading to impaired yeast performance.
It is advisable to add the biological yeast activator and yeast nutrient Vita*Drive*® F3 in the same amount as the yeast to the rehydrated yeast starter after about 10 minutes time. As soon as the fermentation process is actively setting in, it is recommended to control the temperature to keep the fermentation process at the required level.

Storage

Vacuum-packed. Store cool and dry. Reseal opened packagings tightly and immediately and use up within 2-3 days.

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