



# 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.

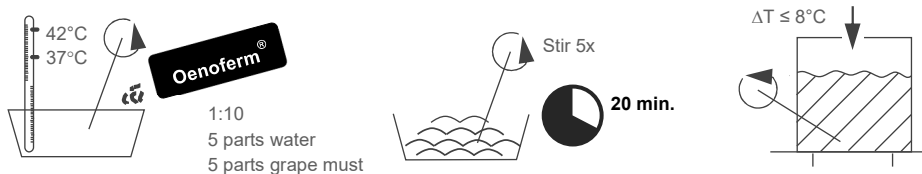
### Metabolic abilities:

- Low production of volatile acidity
- Low SO<sub>2</sub> and H<sub>2</sub>S 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 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.