



Oenoferm® InterDry

Aroma yeast suitable for stopping fermentation

Product description

Oenoferm® InterDry is used for fine, elegant wines with the full spectrum of ripe fruit aromas.

Fermentation temperature	18 -22 °C
Aroma profile	<ul style="list-style-type: none"> • Ripe fruit (pear, apple, melon) • Ripe exotic fruits (mango, pineapple)
Benefits	<ul style="list-style-type: none"> • Possible to stop fermentation by cooling • Low SO₂ production
Recommended grape varieties	Müller-Thurgau, Traminer, Silvaner, Muscat Ottonel, Bouvier, Goldburger, Furmint
Tip	Stop fermentation to retain fructose

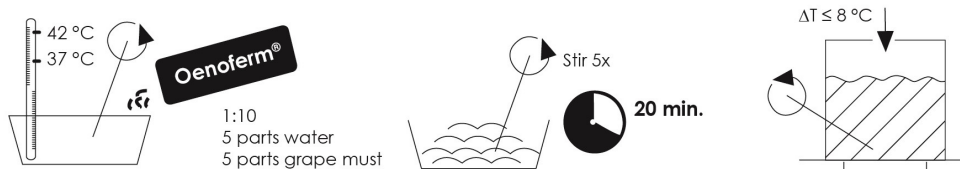
Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

F3 Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh F3 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 g Oenoferm® InterDry 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 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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