



## DRIED YEAST OENOFERM RIESLING 500 G



**Bruttopreis:**  
**37 €**

**Nettopreis:**  
**30 €**

### Oenoferm RIESLING

Specially selected, pure dry yeast for developing the typical varietal aroma profile of fine, high quality Riesling wines. Yeast strain E 68/73 *Saccharomyces Cerevisiae*. A cooled fermentation at temperatures between 15 and 18 °C promotes the development of fruity peach aromas. Good nutrient supply provided, the yeast attenuates up to strength of 13 % vol. Dosage: 15g/100 litres must.

Click here for a [comparing table of yeast characteristics](#) of the complete Erbslöh range.

### How to add yeast?

The order in which you add ingredients is important for the end result of a wine. One ingredient is capable of influencing the effect of another, even in a negative way. Yeasts are always added AFTER the nutrients! Dried yeasts need to be rehydrated first: dissolve the required quantity of yeast in 10x its weight of lukewarm water (30-35 °C) or preferably 50 % diluted juice. So, e.g. 7 g of yeast in 70 ml of water and/or 100 g yeast in 1 litre of water/juice mixture. Stir gently. Let it rehydrate for 15 minutes (some foaming might occur) and stir gently again. Now add the yeast solution to your must while stirring/ pumping firmly. Ensure that the temperature difference





between the yeast solution and the must does not exceed 7 to 10 °C. When the difference in temperature is larger, cool the yeast suspension further down before adding. NEVER scrimp on yeast! A healthy yeast colony is necessary for a consistent fermentation of your must. Keep your dried yeast in a refrigerator.

