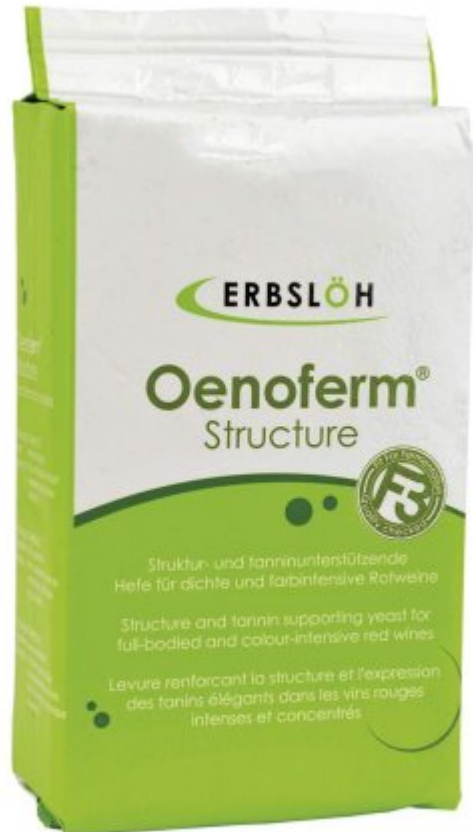




## DRIED YEAST OENOFERM STRUCTURE 500 G



**Bruttopreis:**  
**194 €**

**Nettopreis:**  
**158 €**

### Oenoferm STRUCTURE

Specially developed for the fermentation of full-bodied, tanninrich and colour intensive red wines. Provides aromas of cherries, berries and nuts and it supports the release of tannins which results in a well-balanced wine with a large conservation potential. Suitable for Dornfelder, Lemberger, Cabernet Sauvignon, Syrah,... Temperature range: 18-28 °C. Alcohol tolerance: up to 15 % vol. Dosage: 15-25 g/100 litres.

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.

