



Oenoferm® Tipico

White wine yeast to intensify typical varietal aromas

Product description

Oenoferm® Tipico is suitable for elegant, nuanced wines, with the objective of emphasizing the aroma of ripe grapes.

Fermentation temperature	16 - 22 °C
Characteristics	• Typical ripe, varietal aromas of exotic fruits and apricot • Delicate and spicy muscat aroma • Interrupted fermentation by cooling is possible to produce white wine or rosé with residual sugar
Recommended grape varieties	Riesling, Silvaner, Müller-Thurgau, Kerner, Grüner Veltliner, Welschriesling, Gewürztraminer, Neuburger, Muscat, Rotgipfler, Zierfandler, Pinot Noir, Portugieser, Trollinger
Fermentation progress	• Moderate to high nutrient requirement • Ensure appropriate supply of nutrients - VitaFerm® Ultra • Increase the temperature from the middle to end of fermentation (21 - 22 °C)

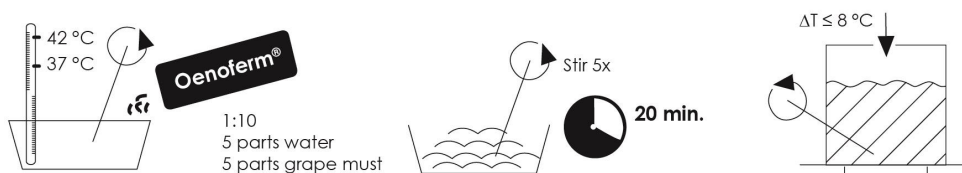
Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Erbslöh yeast production process - Fit for Fermentation

Our Oenoferm® yeast strains are fortified with minerals and vitamins during production using the Erbslöh 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 - 40 g Oenoferm® Tipico to 100 L must 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 of 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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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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