























## Red/rosé wine yeast strains

	 Oenoferm® Be-Red	 Oenoferm® Color	 Oenoferm® Icone	 Oenoferm® LA-HOG	 Oenoferm® Pink	 Oenoferm® PinoType	 Oenoferm® Rouge	 Oenoferm® Structure	 Oenoferm® Terra	 Oenoferm® wild & pure
•–Recommended										
Barbera		•					•		•	•
Blafränkisch			•	•			•		•	
Cabernet Franc		•	•	•				•	•	•
Cabernet Sauvignon		•	•	•				•	•	•
Carignan	•	•								•
Dornfelder	•	•	•	•				•		
Grenache	•	•						•		
Malbec		•	•					•	•	•
Merlot		•	•	•				•		
Mourvedre	•	•								•
Nebbiolo		•						•		•
Pinot Noir	•	•				•	•			•
Pinotage		•					•			
Sangiovese	•	•	•					•		•
Syrah	•	•	•				•	•		
Tempranillo	•	•	•				•	•		•
Zinfandel	•	•		•				•		
Zweigelt	•	•	•	•				•		
Rosé wines					•					
Nouveau wines	•	•					•			•
Fruity reds	•	•		•			•		•	•
Reds suitable for aging	•	•	•	•		•		•		•
Restarting stuck fermentation		•								
Hybrid yeast			•	•						
Yeast blend										•
Wild yeast ( <i>T. delbrückii</i> )										•
Organic yeast	•									
<i>S. cerevisiae cerevisiae</i>						•	•	•		•
<i>S. cerevisiae bayanus</i>	•	•			•				•	
Alcohol tolerance [vol. %]	15.5	16	16.5	16	15	16	14.5	15	14	14
Lag phase [h]	15–30	15–30	15–30	15–30	25–30	15–20	15–20	15–20	20–30	15–25
Relative nitrogen needs	Medium	Medium	Medium	High	Low	High	Medium	Medium	Medium	Medium
Temperature range [°C]	22–32	18–28	18–33	25–33	13–20	18–28	18–28	18–28	22–28	25–33
Fermentation speed	Moderate	Moderate	Moderate	Fast	Fast	Slow	Moderate	Moderate	Fast	Moderate
Foaming behavior	Low	Moderate	Moderate	Moderate	Low	Moderate	Low	Moderate	Low	Moderate
Competitive (killer) factor	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No
Influence on MLF	Promoting	Neutral	Promoting	Inhibiting	Inhibiting	Promoting	Promoting	Promoting	Inhibiting	Promoting
Sensory effect	Color, esters	Color, neutral	Esters, structure, mouthfeel	Esters, mouthfeel	Esters, mouthfeel	Esters, mouthfeel	Esters, mouthfeel	Structure, mouthfeel	Neutral	Esters, mouthfeel

## White wine yeast strains

	 Oenoferm® Bio	 Oenoferm® Bouquet	 Oenoferm® CHA	 Oenoferm® Freddo	 Oenoferm® Klosterneuburg	 Oenoferm® PinoType	 Oenoferm® Riesling	 Oenoferm® Terra	 Oenoferm® Veltliner	 Oenoferm® wild & pure	 Oenoferm® X-thiol	 Oenoferm® X-treme
•–Recommended												
Airén	•			•				•		•		•
Albariño	•	•		•				•		•	•	•
Chardonnay	•			•	•	•		•		•	•	•
Chenin Blanc	•			•				•		•	•	•
Gewürztraminer	•	•		•				•		•	•	•
Grüner Veltliner	•			•				•	•	•	•	•
Müller-Thurgau	•	•		•			•	•		•	•	•
Muscat	•	•		•				•		•		•
Pinot Blanc	•			•	•	•		•		•		•
Pinot Gris	•			•	•	•		•		•		•
Riesling	•	•		•			•	•		•	•	•
Sauvignon Blanc	•	•		•				•		•	•	•
Sémillon	•			•				•		•		•
Verdejo	•	•		•				•		•	•	•
Viognier	•	•		•				•		•	•	•
Dry whites	•	•		•	•	•	•	•		•	•	•
Late harvest	•	•		•	•		•		•	•	•	•
Ice wine	•			•	•			•		•		•
Sparkling base wine	•			•	•				•	•	•	•
Secondary fermentation	•		•	•					•			•
Restarting stuck fermentation	•		•	•					•			•
Hybrid yeast											•	•
Yeast blend										•		
Wild yeast ( <i>T. delbrückii</i> )										•		
Organic yeast	•											
<i>S. cerevisiae cerevisiae</i>		•			•	•	•			•	•	•
<i>S. cerevisiae bayanus</i>	•		•	•				•	•		•	•
Alcohol tolerance [vol. %]	16.5	15	16	15	14	15	13.5	14	15	14	16	17
Lag phase [h]	15–25	15–20	15–30	25–45	20–30	15–20	15–25	17–22	25–45	15–25	15–20	20–30
Relative nitrogen needs	Medium	High	Medium	Low	High	High	Medium	Medium	Low	Medium	Medium	Low
Temperature range [°C]	16–22	16–20	14–26	13–17	17–22	18–22	17–22	17–22	14–17	16–20	15–22	10–17
Fermentation speed	Moderate	Moderate	Moderate	Fast	Moderate	Slow	Moderate	Moderate	Fast	Moderate	Moderate	Fast
Foaming behavior	Moderate	Low	Moderate	Moderate	Moderate	Moderate	Strong	Strong	Moderate	Moderate	Moderate	Moderate
Competitive (killer) factor	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes	Yes
Influence on MLF	Neutral	Neutral	Inhibiting	Inhibiting	Promoting	Promoting	Neutral	Neutral	Inhibiting	Promoting	Neutral	Inhibiting
Sensory effect	Esters, terpenes	Esters, terpenes	Esters, terpenes, mouthfeel	Esters, terpenes	Esters, terpenes, mouthfeel	Esters, terpenes, mouthfeel	Esters, terpenes	Esters, terpenes	Esters, terpenes	Esters, terpenes, mouthfeel	Thiols, terpenes	Esters, terpenes