



OenoGuide

2021/2022



English



Progress is our future

After 125 years as a family-owned company from Geisenheim, Erbslöh is now a global leader in research, development, consulting and technical service. Our customers benefit from our cutting-edge knowledge of beverage processing, which we are constantly expanding through intensive cooperation with experts and selected research institutions in the field of beverage technology.

We think consistently about future developments, anticipate our customers' needs and bring innovative ideas and products to markets around the globe. We want to help our customers realise one hundred percent of the quality of their products every season.

We believe that winemakers need the best tools, products and expert advice to be successful. The challenges range from climate influences and different wine profiles, to the production of wines with reduced or no alcohol - a trend that will continue to grow rapidly.

Our innovative products and technology offerings are at your service, regardless of whether you follow a more traditional or a more modern wine making process. So, while it may be difficult from time to time to keep up with all the recent developments in oenology, one thing is for certain: "If made with passion, respect and high-quality ingredients, a good wine never goes out of fashion".

We know you will find what you need to succeed. Enjoy browsing our new catalogue!

Your team at Erbslöh

FSSC 22000 | KOSHER | HALAL | EU Organic | FDA registration

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Disclaimer: The application recommendations given herein describe the intended use of the product as a processing aid or additive, as part of good manufacturing practice. The end product's food safety can only be achieved if used exclusively in this way. However, please note: our technical product leaflets are based on our current knowledge and experience. They must be seen as general information about our products only. We cannot accept any liability for use on a case-by-case basis due to the imponderabilities of treating natural products and potential prior treatments. The user must always check for himself compliance with the laws and safety regulations which apply to use of our products. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our General Terms and Conditions of Business also apply (downloadable from www.erbsloeh.com).

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Ercofid Pure-Liquid

Sulphurous off-notes are a complex challenge that requires a great deal of sensitivity to solve. As a revolutionary new product for the treatment of even the most stubborn of sulphurous off-flavours, Ercofid Pure-Liquid consists of several active components.

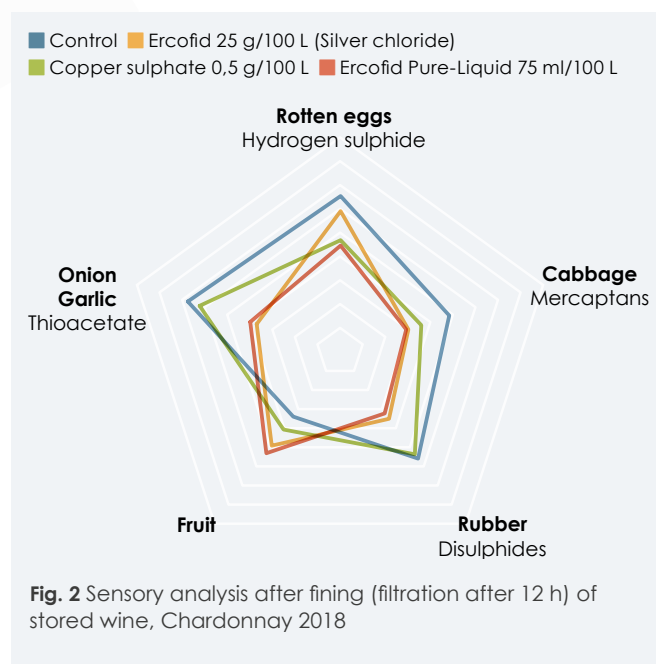
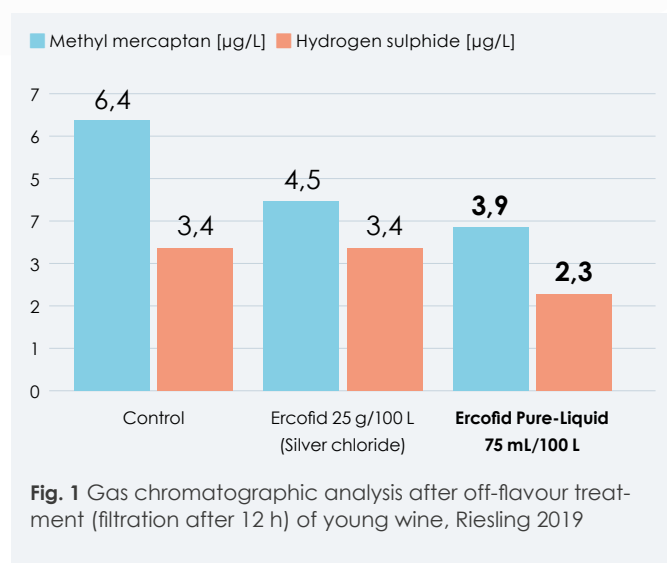


Precise targeting

Ercofid Pure-Liquid is more than a fully-fledged substitute for silver chloride, which is no longer available since 2019. Flexible in use, the treatment can be individually adapted to the needs of each wine, between minimal correction and the complete removal of even the strongest off-notes.

Ercofid Pure-Liquid is suitable for the production of vegan wines.

A further effect on *Brettanomyces* notes is currently under investigation. Please feel free to contact us about your own experiences on this topic.



Simple & safe

Its liquid formulation allows Ercofid Pure-Liquid to be distributed very homogeneously in the wine, guaranteeing optimal and easy treatment. Intensive contact and a short reaction time contribute to protection of the wines. Unlike with pure copper preparations, no relevant residues remain in the wine. Timely filtration is the prerequisite for complete separation of all bonded fractions.

Application

- Preliminary tests to determine the dosage
- Contact time between 4 and 12 hours
- For must from white and red grapes and for white wine
- Effect on a wide range of negative components

Tannivin® Tannins

Perfect partners for wine aging

Our oak tannins from the Tannivin® family are ideal companions for the elevation and aging of wine. Once in use, wooden barrels quickly lose their original high tannin content, especially ellagitannins.

With Tannivin®, the protective atmosphere of fresh barrels can be regained and a particularly balanced progress of the wines can be achieved.

Use of tannins

- Protect your wines from oxidation
- Manage redox potential of wines
- Ideal partners for micro-oxygenation
- Reduce astringency
- Supports clarification of wines

The raw materials are gently extracted from the best heartwood of oak trees. Depending on the product, European oak, mostly French, or American oak is used. The quality of the wood is strictly monitored on a continuous basis and meets the same high standards required for barrel staves. Some Tannivin® products are derived from gallnut or quebracho wood.

All varieties are suitable for aging white, rosé and red wines, depending on the intended profile and aims. Through careful seasoning and toasting, the raw woods are prepared optimally. The extraction of the tannins is done exclusively with water.

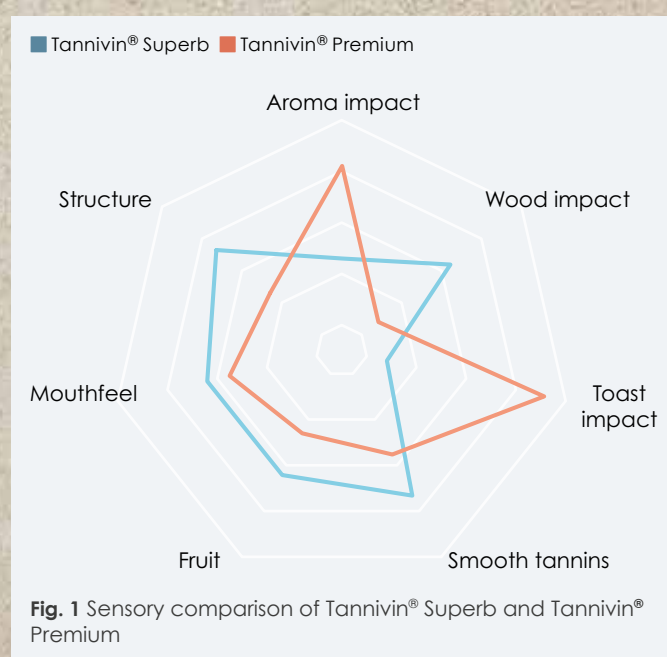
The ideal dosage depends on the character of the specific wines, and should be individually adjusted by preliminary tests. Additional control of oxygen uptake, for example by the choice of vessel, facilitates an optimal development of the wines towards the desired goal.

Tannivin® Premium

As a pure oak tannin with a particularly high ellagitannin, Tannivin® Premium is the ideal partner for great wines. The innovative toasting method gives rise to an exceptionally soft and complex tannin. Toasted notes of coffee, caramel, cocoa are subtly supported in the wines, while purely woody aromas are kept in check.

Tannivin® Superb

A special process removes all tannic or astringent components. Tannivin® Superb promotes varietal typicity and allows for much more finessed, structured wines without dominant tannins. Fruit and wood are equally emphasized without showing overly toasty notes.



NEW

MaloStar® Terra

A building block for top red wines: directly inoculated, this *Oenococcus oeni* performs at its best in co-fermentation.

The new bacterial strain MaloStar® Terra is ideal for initiating the malolactic fermentation (MLF) in red wine. In particular, the typicity of the flavours is supported, the wine shows the distinct aromatic fruit and range of the grape varieties used. The high level of activity, combined with a simultaneous inoculation, results in a very rapid and complete conversion of malic acid to lactic acid.

MaloStar® Terra, coupled with Oenoferm® Icone and the new yeast nutrition OenoRed®, is a complementary building block for the creation of premium red wine.



Further properties:

- Can be added simultaneously into the fermentation or after its completion
- Low formation of volatile acids
- Low formation of diacetyl
- Strain does not form histamine (biogenic amine)

Check out our further new products in the current Erbslöh portfolio!

Oenoferm® Champ F3

- *Bayanus* yeast for sparkling wines

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Oenoferm® Rheingau F3

- Selected at the Hochschule Geisenheim University

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Oenoferm® MProtect

- Natural protection against undesirable, microbiological activities

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e.Staves

- Innovative addition of our oak alternatives for premium wines

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LittoFresh® Chito-Flot

- Quick and strong vegan clarification during flotation and sedimentation

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LittoFresh® Impact

- Vegan combined product for phenol fining

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Mannoproteins

- MannoFine and MannoPure® for stabilisation of wines




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ORGANIC

List of suitable products for the production of organic wines

Erbslöh has a long tradition of manufacturing organic products. Oenoferm® Bio Selection Klingelberg was the first organically produced yeast on the market. Since July 2012, Regulation (EC) No. 203/2012 has regulated the permitted processes and auxiliary substances in the vinification of organic wine. Certified organic products have been consistently cultivated at Erbslöh since 2008. They meet the highest standards in terms of sustainability, quality, safety and purity.

For more information and the organic certificate (DE-ÖKO-003), please visit www.erbsloeh.com.






	Product	Description	EU Organic (203/2012)	Organic certificate
 Yeasts	Oenoferm® Be-Red	Certified organic red wine yeast	•	•
	Oenoferm® Bio	Certified organic yeast	•	•
	Oenoferm® yeasts	Saccharomycetes	•	
 Nutrients	Erbslöh DAP	Diammonium phosphate	•	
	OenoRed®	Pure yeast autolysate	•	
	PuroCell® O	Certified organic yeast cell wall preparation	•	•
	VitaDrive® F3	Nutrient for yeast rehydration	•	
	VitaDrive® ProArom	Organic nutrient	•	
	VitaFerm® Base	Base nutrient with inactive yeast	•	
	VitaFerm® Bio	Certified organic yeast nutrient	•	•
	VitaFerm® Ultra F3	Multi-nutrient complex	•	
	Vitamon® A, B		•	
	Vitamon® CE	Yeast nutrients	•	
	Vitamon® Combi		•	
	Vitamon® Liquid	Liquid yeast nutrient	•	
	Trenolin® 4000 DF	Pectolytic enzyme preparation	•	
 Enzymes	Trenolin® Color DF	Finely granulated enzyme	•	
	Trenolin® FastFlow DF	Liquid special enzyme	•	
	Trenolin® Flot ^{PLUS}	Liquid flotation enzyme	•	
	Trenolin® Frio DF	Liquid cinnamoyl esterase-free enzyme	•	
	Trenolin® Rosé DF	Press enzyme for reduced colour extraction	•	
	Trenolin® Rot DF	Liquid, pectolytic enzyme preparation	•	
	Trenolin® Super ^{PLUS}	Highly active, liquid pectinase	•	
	Trenolin® Xtract	Liquid red wine enzyme	•	

List of suitable products for the production of organic wines

Bentonites

Product	Description	EU Organic (203/2012)	Organic certificate
Aktivitt	High-quality calcium-sodium bentonite granulate	•	
Ca-Granulat	Granulated calcium bentonite	•	
FermoBent® PORE-TEC	Must bentonite	•	
NaCalit® PORE-TEC	Granulated sodium-calcium bentonite	•	
MostRein® PORE-TEC	Granulated calcium-sodium bentonite with activated carbon	•	
Seporit® PORE-TEC	Granulated calcium bentonite	•	
Blancobent UF	Bentonite powder for ultra-filtration	•	
Activated carbon	Erccarbon	•	
	Granucol®	•	
	CarboTec GE	•	
Tannins	Tannivin® EH	•	
	Tannivin® Elevage	•	
	Tannivin® Finesse	•	
	Tannivin® Galléol	•	
	Tannivin® Grape	•	
	Tannivin® Multi	•	
	Tannivin® Premium	•	
	Tannivin® Superb	•	
Oak alternatives	Tannivin® Structure	•	
	e.Bois® products	•	
	e.Staves products NEW	•	
Fining	Degustin	•	
	Erbslöh CompactLees	•	
	ErbiGel® Bio	•	•
	Gerbino® Super	•	
	IsingClair-Hausenpaste	•	
	Kal-Casin Leicht löslich	•	
	Klar-Sol 30	•	
	Klar-Sol Speedfloc	•	
	Klar-Sol Super	•	
	LittoFresh® Impact	•	
	LittoFresh® Liquid	•	
	LittoFresh® Origin	•	

List of suitable products for the production of organic wines

	Product	Description	EU Organic (203/2012)	Organic certificate
 MLF	LittoFresh® Sense	Plant-based organoleptic treatment agent	•	
	VinPur® Special	Casein compound	•	
	Bi-Start® Forte SK2	Malolactic bacteria	•	
	Bi-Start® Fresh SK55		•	
	Bi-Start® Vitale SK11		•	
	MaloStar® Cream		•	
	MaloStar® Fruit		•	
	MaloStar® Terra NEW		•	
 Stabilisation	HydroGum Bio	Liquid gum arabic in organic quality	•	•
	MannoComplexe ^{NEW}	Pure mannoprotein	•	
	MannoFine NEW	Liquid mannoprotein	•	
	MannoPure® NEW	Liquid mannoprotein	•	
	Metavin® 40	Gentle esterified meta-tartaric acid	•	
	Metavin® Opti	Optimum esterified meta-tartaric acid	•	
	Kali-Contact	Specially prepared, fractionated tartar crystals	•	
	Kupzit®	Copper citrate preparation	•	
 SO₂ products	Kadifit	Pure potassium meta-bisulphite	•	
	Oenodose 5	Effervescent sulphur tablets	•	
	Solution sulfureuse P15	Potassium bisulphite solution	•	
	VinProtect	Special product made from potassium meta-bisulphite, ascorbic acid and tannin	•	
	Boerovin	Biological lactic acid	•	
 Acidity management	Erbslöh Kalk	Calcium carbonate	•	
	Erbslöh Tartaric	Natural tartaric acid	•	
	Ercobin	Ascorbic acid	•	
	Kalinat	Potassium bicarbonate	•	
	Malicid	Mix of tartaric acid and special calcium carbonate	•	
	Neoantacid	Special calcium carbonate	•	
	CelluFlux® products	Pure cellulose-based filtration aid	•	
	Dicalite Perlite	Filtration aid	•	
 Filtration	Dicalite Kieselgur	Filtration aid	•	
	Trub-ex Neu	Special cellulose	•	
	VarioFlux® P/M/F	Filtration aid mixed product	•	

YEASTS

The use of VitaDrive® F3 during rehydration and VitaFerm® Ultra F3 during fermentation is advisable in order to achieve optimal fermentation results.

SACCHAROMYCETES

Oenoferm® Be-Red | 0.5 kg pack

Certified organic red wine yeast

Treatment aim

Fermenting deep-coloured and structured wines

Product and effect

Oenoferm® Be-Red is suitable for the production of conventional and certified organic wines and has the following advantages:

- Particularly suitable for fermentation on the skins
- Strong support of fruity notes
- Beneficial for the polymerisation of colour during fermentation
- Improvement of malolactic fermentation (MLF)

Recommended fermentation temperature:

23–32 °C

Alcohol tolerance:

15,5% by vol.

Dosage

20–40 g/100 L



DE-ÖKO-003

Oenoferm® Bio | 0.5 kg pack

Certified organic dried yeast

Treatment aim

Production of organic still wine and sparkling wine

Product and effect

Oenoferm® Bio provides the following features:

- First certified organic dried yeast
- Emphasises typical attributes of grape variety and terroir
- Suitable for fermenting white, rosé and red wines
- Excellent tolerance towards alcohol

Recommended fermentation temperature:

16–22 °C (White and rosé)

22–28 °C (Red)

14–20 °C (Sparkling)

Alcohol tolerance:

16,5% by vol.

Dosage

20–40 g/100 L



DE-ÖKO-003

Oenoferm® Bouquet | 0.5/10 kg pack

Aromatic white wine yeast

Treatment aim

High amounts of esters and contribution of varietal aromas

Product and effect

The following attributes are typical for wines fermented with Oenoferm® Bouquet:

- Steady and regular fermentation
- Supports exotic fruit components, blackcurrant and sweet flower fragrances
- Dense structure

Recommended fermentation temperature: 16–20 °C

Alcohol tolerance: 15% by vol.

Dosage

20–40 g/100 L



NEW Oenoferm® Champ | 0.5/10 kg pack

Bayanus yeast for sparkling wines

Treatment aim

Particularly suited to bottle fermentation of high-quality wines

Product and effect

Oenoferm® Champ was selected in the Champagne area and offers the following characteristics:

- Elegant and fruity components with subtle hints of yeast and nutty notes
- Short lag phase, quick onset of fermentation
- Fast and consistent fermentation
- Very low formation of secondary fermentation products
- Glycerol formation: 5–7 g/L

Recommended fermentation temperature: 14–26 °C

Alcohol tolerance: 16% by vol.

Dosage

20–40 g/100 L



Oenoferm® Color | 0.5/10 kg pack

Red wine yeast

Treatment aim

Intense red wines with a fruity character

Product and effect

Oenoferm® Color offers the following attributes:

- Production of intense red wines, with aging potential
- Perfect balance between fruit and tannin to age the wine in oak barrels
- Supports aroma profile of dark fruits

Recommended fermentation temperature: 18–28 °C

Alcohol tolerance: 15% by vol.

Dosage

20–40 g/100 L



YEASTS

Oenoferm® Freddo | 0.1/0.5/10 kg pack

White wine yeast

Treatment aim

Aroma-promoting cold fermentation

Product and effect

Oenoferm® Freddo yeast was isolated as a pure culture by constant selection in cold fermenting media and provides the following features:

- Fermentation starts with great power and consistency after a lag phase of two days
- Exhibition of citrus and grapefruit notes, as well as apple and peach aromas
- Perfect to use at low fermentation temperatures
- Inhibiting influence on malolactic fermentation

Recommended fermentation temperature: 13–17 °C

Alcohol tolerance: 15% by vol.

Dosage

20–40 g/100 L



Oenoferm® Icone | 0.5 kg pack

Low SO₂ red wine yeast

Treatment aim

Alcohol-tolerant yeast with low SO₂ production

Product and effect

Oenoferm® Icone is a strongly fermenting yeast strain with the following characteristics:

- Selected for the production of premium red wines
- Ideal for wines intended for barrel maturation, due to the low SO₂ production during fermentation
- Supports the aromatic profile
- Improves tannin integration
- Produces rounded, well balanced wines, due to its high production of polysaccharides

Recommended fermentation temperature: 18–33 °C

Alcohol tolerance: 16,5% by vol.

Dosage

15–30 g/100 L



Oenoferm® Klosterneuburg | 0.5/15 kg pack

Osmo-tolerant yeast strain

Treatment aim

Pure cultivated yeast for full bodied wines

Product and effect

Oenoferm® Klosterneuburg is a yeast strain selected in Klosterneuburg, Austria, which exhibits the following spectrum of uses:

- For spicy and peppery aromas
- Additional positive effect during sur-lies ageing
- Easy release of mannoproteins, creating a creamy palate

Recommended fermentation temperature: 17–22 °C

Alcohol tolerance: 14% by vol.

Dosage

20–40 g/100 L



Oenoferm® Icone

Alcohol tolerant yeast with low SO₂ production for premium red wines intended for maturation

Oenoferm® Icone is a yeast for the production of red wines intended for aging. This strain shows safe fermentation even in tough conditions. Characteristic for this yeast are the low SO₂ production and the increased release of polysaccharides.

Oenoferm® Icone produces structured and well-rounded wines of great purity.

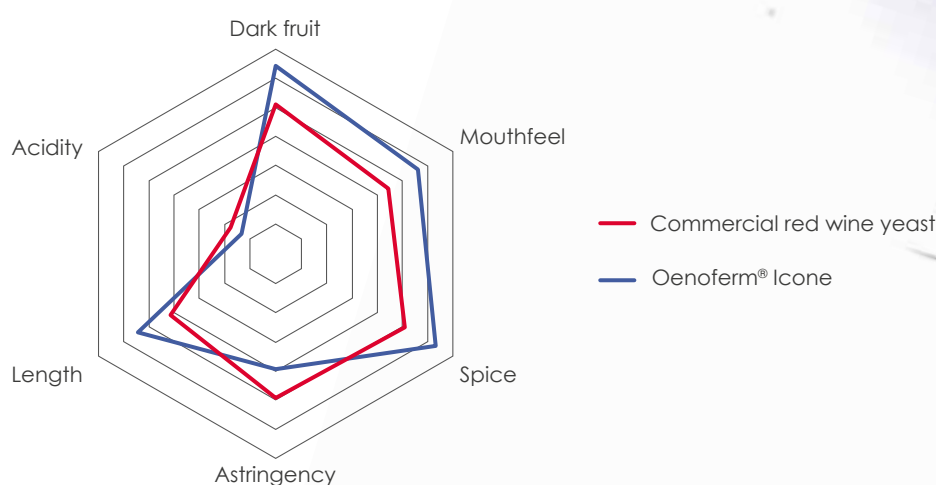


Fig. 1 Sensory characteristics of Oenoferm® Icone compared to a commercial red wine yeast



Oenoferm® Pink | 0.5 kg pack

Rosé wine yeast

Treatment aim

Production of lively, fresh and dry rosé wines

Product and effect

Wines fermented with Oenoferm® Pink develop the following attributes:

- Trendy pink colour with shades of violet
- Floral aroma with notes of raspberries and red fruits
- Fine, delicate flavour

Recommended fermentation temperature:

13–20 °C

Alcohol tolerance:

15% by vol.

Dosage

20–30 g/100 L



Oenoferm® Rheingau



Oenoferm® Rheingau F3 was selected in collaboration with Geisenheim University, from a large number of strains, for its outstanding properties.

Particularly noteworthy is the strong aroma expression. Oenoferm® Rheingau F3 is immensely suitable for the production of premium wines capable of aging.

The wines present themselves as complex in aroma and harmonious on the palate. During elevation and aging they gain sophistication and expressive fruit.

Recommended varieties:

- Riesling
- Chardonnay
- Pinot blanc
- Grüner Veltliner
- Sauvignon blanc
- Müller-Thurgau

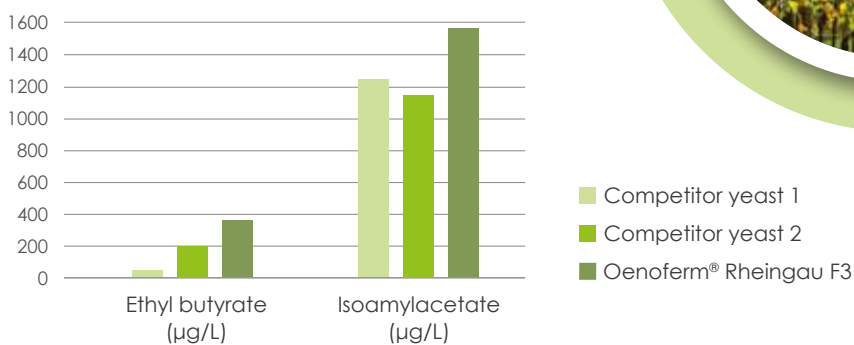


Fig. 2 Content of fruit esters ethyl butyrate (tropical fruits) and isoamyl acetate (banana, pear) at the end of fermentation

Oenoferm® PinoType | 0.5 kg pack

Yeast for modern Pinot wines

Treatment aim

Supports the typical, creamy structure of Pinot wines

Product and effect

Oenoferm® PinoType was specially selected for fermentation of all Pinot varieties and has the following characteristics:

- Increases amounts of fruit esters and glycerol
- Very suitable for sur-lies aging
- Good preconditions for successful malolactic fermentation

Recommended fermentation temperature: 18–22 °C (White)
20–28 °C (Red)

Alcohol tolerance: 15% by vol.

Dosage

20–40 g/100 L



NEW Oenoferm® Rheingau | 0.5 kg pack

Selected in the Rheingau by Hochschule Geisenheim University

Treatment aim

Suitable for production of premium white wines with a powerful expression of fruit

Product and effect

Oenoferm® Rheingau was selected for its following attributes:

- Pronounced fruit
- Quick start of fermentation
- Constant speed of fermentation for well-defined aroma
- Moderate nutrient requirement

Recommended fermentation temperature: 16–22 °C

Alcohol tolerance: 14,5% by vol.

Dosage

20–40 g/100 L

**Oenoferm® Riesling** | 0.5 kg pack

Varietal yeast

Treatment aim

Yeast selection for a classic Riesling style, with a ripe flavour profile

Product and effect

Oenoferm® Riesling has been selected from vineyards in the Rheingau, for the following attributes:

- Reliable fermentation behaviour
- Producing harmonious, balanced Riesling wines

Recommended fermentation temperature: 17–22 °C

Alcohol tolerance: 13,5% by vol.

Dosage

20–40 g/100 L

**Oenoferm® Rouge** | 0.5/10 kg pack

Red wine yeast

Treatment aim

Promotion of red berry, cassis and cherry aromas

Product and effect

Oenoferm® Rouge is a high-quality yeast with the following characteristics:

- Very suitable for red wine types with a pronounced fruit character
- Characterized by reduced β -glucosidase activity
- Preservation of colour pigments

Recommended fermentation temperature: 18–28 °C

Alcohol tolerance: 14,5% by vol.

Dosage

20–40 g/100 L



YEASTS

Oenoferm® Structure | 0.5/10 kg pack

Strong yeast

Treatment aim

Structure and tannic impact in red wines

Product and effect

Oenoferm® Structure provides the following positive characteristics:

- Especially suitable for making full-bodied red wines
- Balanced tannin structure which positively affects the structure of red wine
- Emphasis of the typical berry and nutty aromas
- Malolactic fermentation can be performed easily

Recommended fermentation temperature:

18–28 °C

Alcohol tolerance:

15% by vol.

Dosage

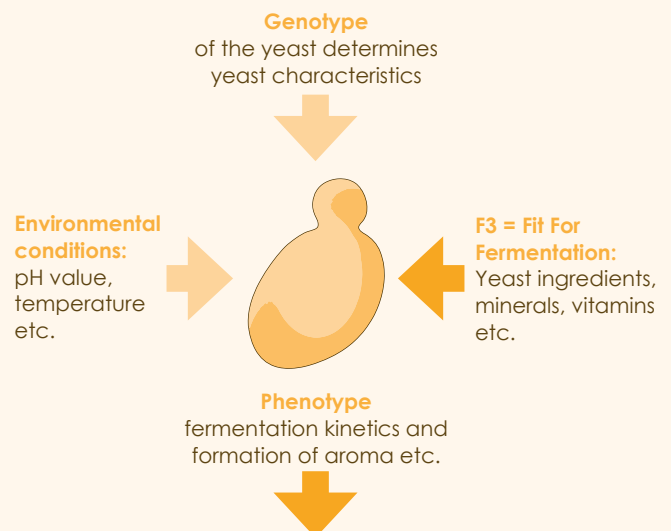
20–40 g/100 L



F3 = Fit for Fermentation

The valuable and approved Erbslöh Oenoferm® yeast strains readily gain more strength through the F3-Erbslöh manufacturing process. A special propagation medium, which is rich in minerals and strengthening vitamins is used for the cultivation of yeasts.

During this process, i.e. from the multiplication phase until the optimal cell density has been reached, the yeasts are supplied with all essential components in order to obtain a complete fermentation later on, also in suboptimal or stress conditions. During the F3 process, the presence of a high amount of ergosterol results in membrane stabilisation. Consequently, Erbslöh F3 Oenoferm® yeasts possess a significantly higher tolerance to alcohol. The optimization of the total manufacturing process has generated the new F3 standard.



Oenoferm® Terra | 0.5 kg pack

Terroir yeast

Treatment aim

Terroir-driven white and red wine

Product and effect

Oenoferm® Terra provides the following characteristics:

- Accentuation of the individual characteristics of white and red wines
- Full expression to the harmonious formation of aromatic components
- Rapid fermentation onset
- Safe fermentation properties

Recommended fermentation temperature:

17–28 °C

Alcohol tolerance:

14% by vol.

Dosage

20–40 g/100 L



Oenoferm® Tipico | 0.5 kg pack

White wine yeast

Treatment aim

Support of typical, ripe-varietal aromas

Product and effect

Oenoferm® Tipico provides the following positive characteristics:

- Elegant, nuanced wines
- Emphasizing the aroma of ripe exotic fruits and apricots
- Full-bodied wines with a creamy mouthfeel

Recommended fermentation temperature: 18–22 °C

Alcohol tolerance: 14% by vol.

Dosage

20–40 g/100 L



Oenoferm® Veltliner | 0.5 kg pack

Varietal yeast

Treatment aim

Fruity, peppery and spicy aroma

Product and effect

Oenoferm® Veltliner is a selected yeast with the following attributes:

- Ideal for inoculation of Grüner Veltliner wines
- Alcohol-tolerant yeast strain
- Complete fermentation, even at low temperatures

Recommended fermentation temperature: 14–17 °C

Alcohol tolerance: 15% by vol.

Dosage

20–40 g/100 L



Oenoferm® X-thiol | 0.5/10 kg pack

Alcohol-tolerant hybrid yeast

Treatment aim

Intensified fruity thiols and exotic aromas for thiol-driven white wines

Product and effect

Oenoferm® X-thiol is a powerful hybrid yeast selected by us with the following features:

- High fermentation ability and alcohol tolerance
- Formation of complex fermentation aromas (pink grapefruit and blackcurrant)
- Heightened production of tropical fruit aromas (passion fruit)
- GMO-free

Recommended fermentation temperature: 15–22 °C

Alcohol tolerance: 16% by vol.

Dosage

20–40 g/100 L



YEASTS

Oenoferm® X-treme | 0.5/10 kg pack

Strongly fermenting hybrid yeast

Treatment aim

Wines with an "X-treme" aroma profile and a spicy, fruity character

Product and effect

Oenoferm® X-treme is a GMO-free hybrid yeast that combines the positive characteristics of two parent strains:

- Extremely high fermentation ability of a *Bayanus* strain, at low temperatures
- Aroma profile combining mineral notes balanced with fruity, floral & spicy components
- Expression of intense delicate, spicy-fresh notes
- Perfect for Pinot, Chardonnay, Riesling, and Sauvignon blanc grapes

Recommended fermentation temperature:

10–17 °C

Alcohol tolerance:

17% by vol.

Dosage

20–40 g/100 L



Direct inoculation

New research results and practical trials show that certain yeast strains have excellent fermentation kinetics even without rehydration. In the harvest season the time-consuming work of yeast rehydration is an everyday task which requires a lot of attention. Proper rehydration of dry yeasts is considered a central measure to avoid fermentation difficulties. Taking a closer look, one realizes that there are many potential influencing parameters.

Look out for our new DI-Ready stamp!

The technique of direct inoculation has its limits, however. Only yeasts that are explicitly recommended for the task should be used. These are usually *Bayanus* strains with strong fermentation properties, low nutrient requirements and a low tendency towards reductive off-flavours.

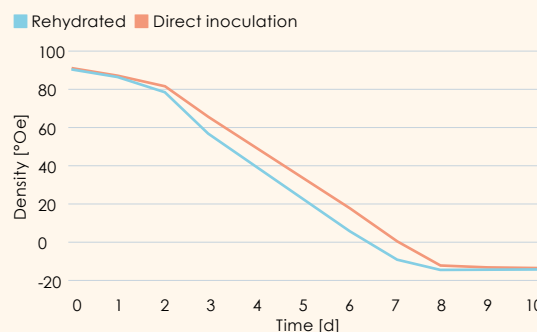


Fig. 1 Oenoferm® X-treme rehydrated vs. direct inoculation. Harvest trial, Geisenheim 2017

Please make sure:

- Use a recommended yeast strain in a slightly higher dosage
- Ensure good nutrient supply
- Pay attention to an even distribution
- Check temperature

Oenoferm® Zweigelt | 0.5 kg pack

Red wine yeast

Treatment aim

Typical varietal fermentation of Zweigelt grapes

Product and effect

Oenoferm® Zweigelt provides the following characteristics

- Range of aromas extends from fruity to complex wines
- Suitable for both lighter wine styles or wines with longer maturation in barrels
- Promotes malolactic fermentation (MLF)

Recommended fermentation temperature:

25–32 °C

Alcohol tolerance:

15% by vol.

Dosage

20–40 g/100 L



Oenoferm® MProtect

Metschnikowia pulcherrima wild yeast

Metschnikowia pulcherrima is an innovative protection against undesirable microbiological activities. Early application of Oenoferm® MProtect suppresses the reproduction of wild yeasts, fungi and bacteria effectively. At the same time, it replaces the use of SO₂, thereby lowering the overall amount of SO₂ used in the winemaking process. Defects in wines, like volatile acids or ethyl acetate, are prevented at the harvest stage.

Further properties

- Ideal for cold soaks of grapes or stabilisation of must, 4–10 °C
- Most effective when used from the earliest stage possible, ideal right from picking onwards, in the transport containers
- Supports a wider range of positive flavours

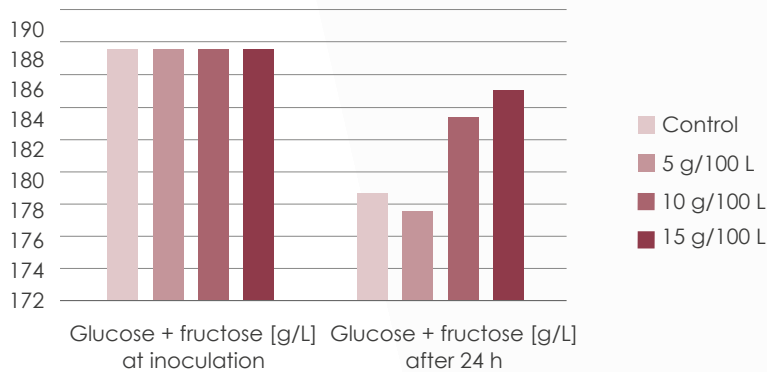
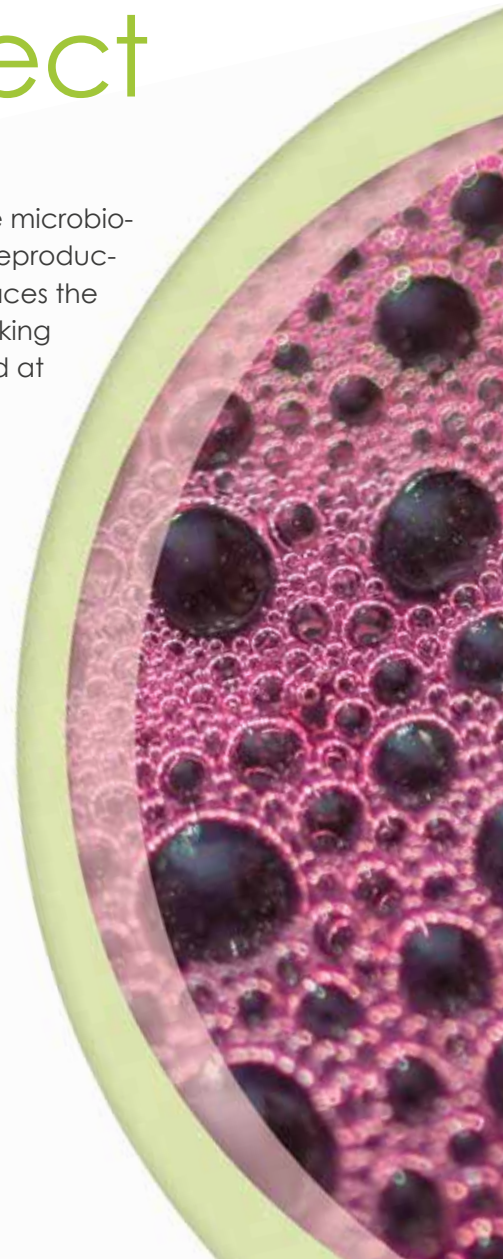


Fig. 1 Influence on spontaneous fermentation activity by inoculation of Oenoferm® MProtect at 5 g/100 L, 10 g/100 L and 15 g/100 L. Cold soak of Pinot Noir 2019 from Germany at 5 °C



BIO-PROTECTION

NEW Oenoferm® MProtect | 0.5 kg pack

Metschnikowia pulcherrima yeast strain

Treatment aim

Innovative protection against undesirable microbiological activities

Product and effect

Oenoferm® MProtect is a bio-protection product for grapes and musts:

- Effective suppression of the growth of wild yeasts, fungi and bacteria
- Saves SO₂
- Prevention of ensuing flavour defects at the grape stage

Recommended fermentation temperature: 5–15 °C

Alcohol tolerance: 6% by vol.

Dosage

5–15 g/100 kg



Oenoferm® wild & pure | 0.5 kg pack

Blend of a wild *Torulaspora delbrückii* yeast strain and a *Saccharomyces* yeast

Treatment aim

Increased formation of monoterpenes and fruit esters

Product and effect

Wines fermented with Oenoferm® wild & pure yeast are characterized by the following attributes:

- Heightened fruit
- Creamy texture
- Increased mouthfeel
- Creation of a unique wine style
- Suitable for white and red wines

Recommended fermentation temperature:

16–20 °C (White)

25–33 °C (Red)

Alcohol tolerance:

14% by vol.

Dosage

20–40 g/100 L












Our yeasts at a glance

	Alcohol tolerance [% by vol.]	Relative nitrogen needs	Temperature range [°C]	Fermentation speed	Foaming behaviour	Killer factor	Influence on MLF	Sensory effect
White and rosé wines								
Oenoferm® Bio 	16,5	Medium	16–22	Moderate	Moderate	•	Neutral	Esters, terpenes
Oenoferm® Bouquet 	15	High	16–20	Moderate	Low	•	Neutral	Esters, terpenes
Oenoferm® Champ 	16	Medium	14–26	Moderate	Moderate	•	Inhibiting	Esters, terpenes, mouthfeel
Oenoferm® Freddo 	15	Low	13–17	Fast	Moderate	•	Inhibiting	Esters, terpenes
Oenoferm® Klostermbg. 	14	High	17–22	Moderate	Moderate	•	Promoting	Esters, terpenes, mouthfeel
Oenoferm® MProtect	6	Medium	5–15	Moderate	Low		Neutral	Aroma protection
Oenoferm® Pink 	15	Low	13–20	Fast	Low	•	Inhibiting	Esters, mouthfeel
Oenoferm® PinoType 	15	High	18–22	Slow	Moderate	•	Promoting	Esters, terpenes, mouthfeel
Oenoferm® Rheingau 	14,5	Medium	16–22	Moderate	Low	•	Neutral	Esters, terpenes
Oenoferm® Riesling 	13,5	Medium	17–22	Moderate	High	•	Neutral	Esters, terpenes
Oenoferm® Terra 	14	High	17–22	Moderate	High	•	Neutral	Esters, terpenes
Oenoferm® Tipico 	14	Medium	18–22	Moderate	Moderate		Neutral	Esters, terpenes
Oenoferm® Veltliner 	15	Medium	14–17	Fast	Moderate	•	Inhibiting	Esters, terpenes
Oenoferm® wild & pure 	14	Low	16–20	Moderate	Moderate		Promoting	Esters, terpenes, mouthfeel
Oenoferm® X-thiol 	16	Medium	15–22	Moderate	Moderate	•	Neutral	Thiols, terpenes
Oenoferm® X-treme  	17	Low	10–17	Fast	Moderate	•	Inhibiting	Esters, terpenes

YEASTS

Our yeasts at a glance

	Alcohol tolerance [% by vol.]	Relative nitrogen needs	Temperature range [°C]	Fermentation speed	Foaming behaviour	Killer factor	Influence on MLF	Sensory effect
Red wine								
Oenoferm® Be-Red 	15,5	Medium	22–32	Moderate	Low	•	Promoting	Colour, neutral
Oenoferm® Bio 	16,5	Medium	22–28	Moderate	Moderate	•	Neutral	Structure, typicality
Oenoferm® Color 	16	Medium	18–28	Moderate	Moderate	•	Neutral	Colour, Neutral
Oenoferm® Icone	16,5	Medium	18–33	Moderate	Moderate	•	Promoting	Esters, structure, mouthfeel
Oenoferm® MProtect	6	Medium	5–15	Moderate	Low		Neutral	Aroma protection
Oenoferm® PinoType 	16	High	18–28	Slow	Moderate	•	Promoting	Esters, mouthfeel
Oenoferm® Rouge 	14,5	Medium	18–28	Moderate	Low	•	Promoting	Esters, mouthfeel
Oenoferm® Structure 	15	Medium	18–28	Moderate	Moderate	•	Promoting	Structure, mouthfeel
Oenoferm® Terra 	14	High	22–28	Fast	Low	•	Inhibiting	Neutral
Oenoferm® wild & pure 	14	Medium	25–33	Moderate	Moderate		Promoting	Esters, mouthfeel
Oenoferm® Zweigelt 	15	Medium	25–32	Moderate	Moderate		Promoting	Esters, structure

NEW NAME – PROVEN QUALITY



HELLO CHAMP

Oenoferm® Champ

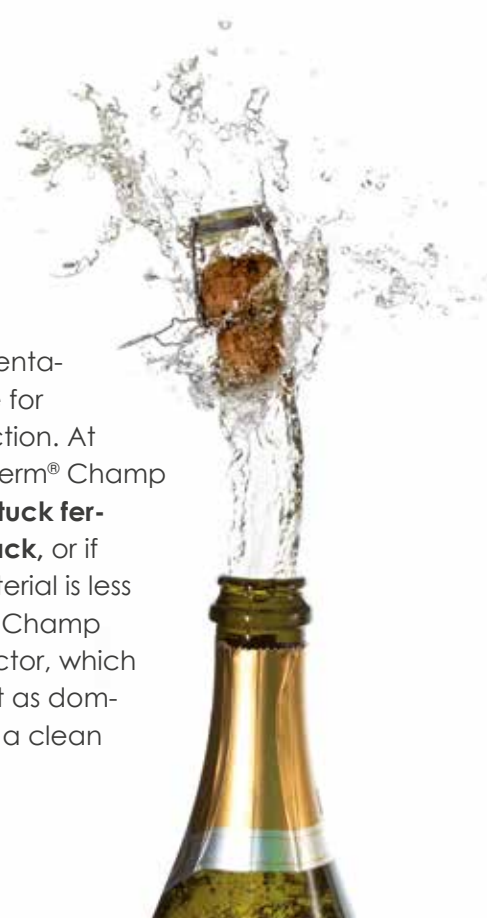
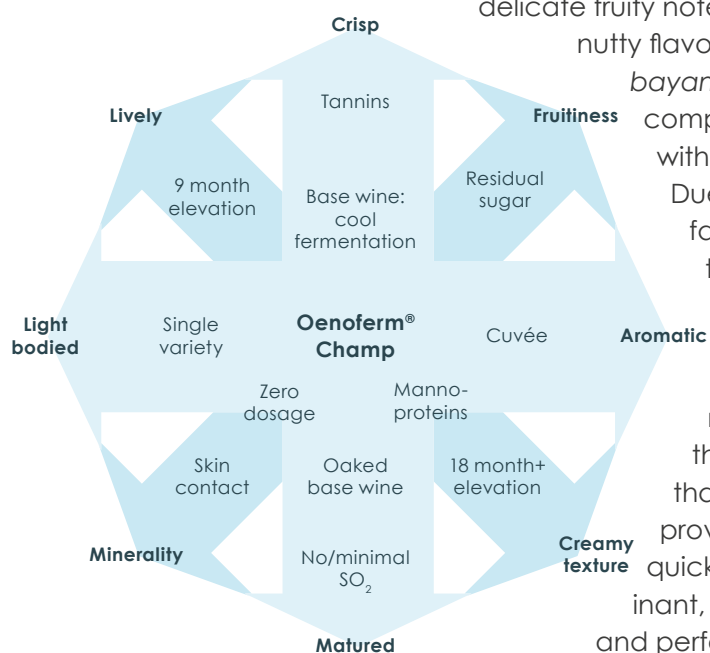
Oenoferm® CHA has a new name - but the yeast remains the same!

From CHA to Champ: our champion for sparkling wines is bigger than ever! Originally selected in the Champagne region, it is just **the perfect yeast for**

high-quality sparkling wines. It encourages

delicate fruity notes with hints of nutty flavours. Its origin in the *bayanus* family ensures complete fermentation without any residual sugar.

Due to a short lag phase, fast and consistent fermentation, it is the top choice for sparkling wine production. At the same time Oenoferm® Champ is ideal to use **to get stuck fermentations back on track**, or if the condition of the material is less than optimal. Oenoferm® Champ provides a positive killer factor, which quickly establishes the yeast as dominant, thereby guaranteeing a clean and perfect product.



Sparkling concept

To meet the distinct challenges of making sparkling wines, this concept includes oenological products combined for the special needs of bottle fermentation. Among other Erbslöh products, Oenoferm® Champ, VitaDrive® F3 and Erbslöh CompactLees will support a modern style of sparkling wine.

VitaDrive® F3

VitaDrive® F3 contains essential nutrients. It protects and stimulates the yeast during rehydration and increases yeast's fitness for second fermentation.

Erbslöh CompactLees

The yeast sediments quickly and completely after fermentation using Erbslöh CompactLees. Adhesion is avoided and riddling of the lees is made much easier.

NUTRIENTS

REHYDRATION

VitaDrive® F3 | 1/10 kg pack

Nutrient for yeast rehydration

Treatment aim

Mobilization of dry selected wine yeast leading to a quick fermentation onset and clean aroma profile

Product and effect

VitaDrive® F3 offers the following benefits:

- Mobilization of yeast when applied during rehydration
- Resistance towards stress factors such as permanent alcohol increase, low temperatures, yeast toxins and pesticide residues
- End of fermentation is assured

Dosage

Add 1 kg of VitaDrive® F3 per 1 kg of dry yeast to the rehydration feedstock



VitaDrive® ProArom | 1 kg pack

Organic nutrient

Treatment aim

Stress protection during propagation and aroma conservation

Product and effect

VitaDrive® ProArom is a preparation of inactivated yeasts and yeast cell walls with a natural content of reducing peptides and essential nutrients, such as minerals, vitamins, amino acids and yeast's own natural glutathione. The following applications are possible:

- Redox buffer in the event of oxidative stress
- Maintains and stabilizes cell structure in the event of stress caused by temperature and ethanol
- Promotes typical varietal aromas

Dosage during alcoholic fermentation is not recommended!

Dosage

20–30 g/100 L (Addition during yeast rehydration)



FERMENTATION

OenoRed® | 1 kg pack

Pure yeast autolysate

Treatment aim

Refinement and colour stabilisation in red wines

Product and effect

OenoRed® contains a high proportion of complex cell wall polysaccharides, consisting of mannose and glucose, due to a special refining process. The application offers the following benefits:

- Stabilisation of anthocyanins and tannins released from the grape skin
- Binding of astringent tannins by polyphenol-reactive mannoprotein

Dosage

30–40 g /100 L or kg

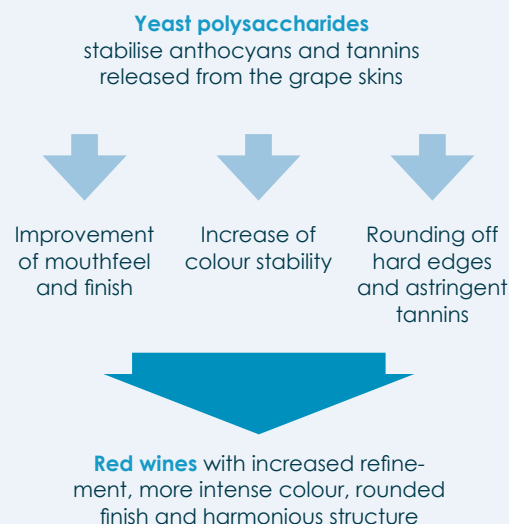


OenoRed® – pure yeast autolysate

OenoRed® is a natural yeast derivative which is used to soften red wines and increase colour stability. It contains a high proportion of complex cell wall polysaccharides rich in mannose and glucose. Especially the polyphenol-reactive mannoprotein can bind astringent tannins. The results are red wines with increased refinement.

OenoRed® is best used with must or during the mashing process to promote early protection and complexation. When used at the end of alcoholic fermentation, it can bind hard tannins; the wines appear softer on the palate.

In addition, OenoRed® is a fermentation nutrient. It can be used to supplement yeast nutrition with DAP and other nutrients. This leads to a further significant improvement in wine quality.



PuroCell® O | 0.5 kg pack

Organic certified yeast cell wall preparation

Treatment aim

Promotion of yeast activity during primary fermentation

Product and effect

The following applications are possible with PuroCell® O:

- Adsorption of inhibiting substances, particularly medium-chain fatty acids
- Improved CO₂ release during primary fermentation
- Reduction of phenolic compounds to improve taste, flavour and aroma profile
- Reactivation of stuck/sluggish fermentation

PuroCell® O is produced through a natural and innovative process and is certified according to Regulation (EC) No. 834/2007. It complies with the criteria of Regulation (EC) No. 203/2012 for organic wine, and all corresponding organic requirements in the U.S.

Dosage

10–40 g/100 L



DE-ÖKO-003

VitaFerm® Base | 5/10 kg pack

Base nutrient with inactive yeast

Treatment aim

Yeast nutrition during alcoholic fermentation

Product and effect

The application of VitaFerm® Base offers the following benefits:

- Compensation of deficiencies in the must and ensuring secure fermentation
- Increased nitrogen content
- Adsorption of fermentation-inhibiting substances
- Prevents off-flavours
- Reduction of SO₂ bonding partners, reducing needs of SO₂

In addition to nutrients diammonium hydrogen phosphate and thiamine hydrochloride (vitamin B1), it also supplies other valuable ingredients from the inactive yeast.

Dosage

3 x 30 g/100 L



VitaFerm® Bio | 1/10 kg pack

Certified organic yeast nutrient

Treatment aim

Mobilizing effect on yeast activity, preventing off-flavours

Product and effect

VitaFerm® Bio is ideal for supporting alcoholic fermentations with the following benefits:

- Balanced nutrient supply until the end of fermentation
- Quick fermentation onset
- Promotion of fermentation in a sustainable way
- Avoidance of temperature peaks after nutrient addition
- Advantage of higher resistance of the fermenting yeast towards stress factors

VitaFerm® Bio does not contain ammonium salt. It is certified organic by Lacon GmbH (DE-ÖKO-003).

Dosage

30–40 g/100 L



DE-ÖKO-003

VitaFerm® Ultra F3 | 1/10 kg pack

Multi-nutrient complex

Treatment aim

Powerful nutrient with multiple advantages for fermentation under difficult conditions

Product and effect

VitaFerm® Ultra F3 promotes the following benefits:

- Very efficient yeast growth
- Improved metabolic activity
- Quickened fermentation onset
- Secure completion of fermentation
- Clean wine flavours

A vital yeast results in an attractive aroma profile and reduced SO₂ requirement.

Dosage

3 x 30 g/100 L



Vitamon® Liquid | 10/600/1.000 kg pack

Liquid yeast nutrient

Treatment aim

Quick assimilation and compensation of a lack of vitamins and nitrogen in juice

Product and effect

Vitamon® Liquid is a liquid nutrient based on diammonium phosphate and thiamine (vitamin B1) which offers the following advantages:

- Easy handling and continuous dosing in the course of fermentation
- Equal distribution due to the fermenting juice's natural movement
- No release of CO₂, foaming during fermentation can be avoided due to the liquid formulation
- Vitamin B1 and nitrogen can be assimilated very quickly

Dosage

200 mL/100 L



Maximize thiol yield – VitaDrive® ProArom and Oenoferm® X-thiol F3

Oenoferm® X-thiol F3 is a GMO-free hybrid yeast selected by Erbslöh Geisenheim. Protoplast fusion was used to combine the positive properties of two different *Saccharomyces cerevisiae* strains. It is a powerfully fermenting hybrid yeast with high tolerance of alcohol to enhance fruity thiols and exotic aromas. Oenoferm® X-thiol F3 requires little nitrogen, it forms low amounts of SO₂ and does not tend to produce H₂S. To promote fruity thiol aromas Oenoferm® X-thiol F3 has proven to be particularly suitable at temperatures of 18-22 °C.

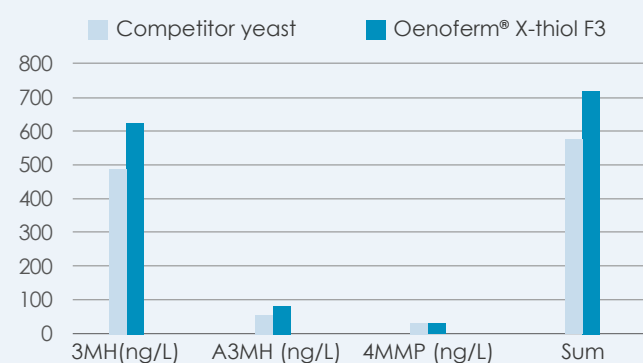


Fig. 1 Comparison of Oenoferm® X-thiol and a thiol producing competitor yeast in Sauvignon Blanc, France 2016.

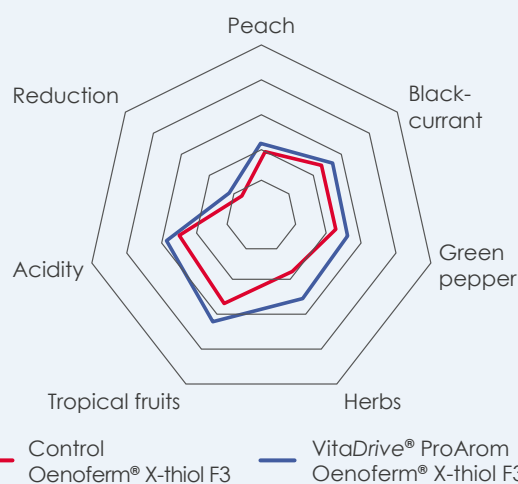


Fig. 2 Trial in France, 2017: Sauvignon Blanc fermented with Oenoferm® X-thiol F3 and comparing the aromatic potential with and without VitaDrive® ProArom.

The innovative nutrient formulation of VitaDrive® ProArom derived from glutathione-rich yeast has been selected for its high natural concentration of reductive peptides and mannoproteins, essential nutrients, minerals, vitamins and amino acids. It has a high glutathione content in its active form, GSH, and is responsible for protecting yeast from the stress of spreading and preventing premature oxidation of varietal aromas during winemaking.

NUTRIENTS

Our nutrients at a glance

	Inactivated yeast	Yeast cell walls	Yeast autolysate	Cellulose	DAP	Thiamine	Application
VitaDrive® F3	•	•				•	Yeast rehydration
VitaDrive® ProArom	•	•				•	Yeast rehydration and aroma protection by increased GHS content
Vitamón® A					•		Base supply of nitrogen
Vitamón® B-Sticks						•	Targeted dose of thiamine for botrytis
Vitamón® Combi					•	•	Enhanced base supply in case of botrytis
Vitamón® CE	•			•	•	•	Strongly pre-clarified musts
VitaFerm® Base	•				•	•	Base supply of nitrogen
VitaFerm® Ultra F3	•	•			•	•	Complex nutrient for optimum fermentation
VitaFerm® Bio	•	•					Purely organic nutrient for optimum fermentation
PuroCell® O		•					General support of fermentation, reactivation of stuck fermentation. Purely organic
OenoRed®			•				Pure yeast autolysate to support fermentation, roundness and colour stabilisation in red wines
Vitamón® Liquid					•	•	Continuous dosage during fermentation, without releasing CO ₂
Bi-Start® Nutri	•	•					Support of MLF

ENZYMES

Trenolin® Bouquet^{PLUS} | 0.1/1 kg pack

Liquid pectolytic enzyme

Treatment aim

Liberation of aroma precursors and terpenes

Product and effect

Trenolin® Bouquet^{PLUS} supports the varietal character of wines:

- The typical grape variety bouquet becomes more pronounced
- Aroma substances which are bound to glycosides can be released during and after fermentation

Dosage

7–15 mL/100 L or kg



Aroma enhancement in white wines due to β -glycosidase enzyme activities

A major portion of primary wine aroma compounds belong to the terpenes group. They are primarily located in the grape skin as sugar-bound monoterpene precursors. In this glycosidically bound form, they are neutral in smell. By enzymatic cleavage of the sugars, the corresponding monoterpene alcohol is liberated and becomes organoleptically ascertainable. Monoterpene alcohol and sugar residues are linked by a glycosidic bond, thus the enzymatic liberation is carried out by β -glycosidases.

Unlike other aroma enzymes with β -glycosidase activity, Trenolin® Bouquet^{PLUS} is not inhibited by high glucose concentration. Therefore it promotes a significant increase in aroma release already during alcoholic fermentation, or in white wines with residual sugar.

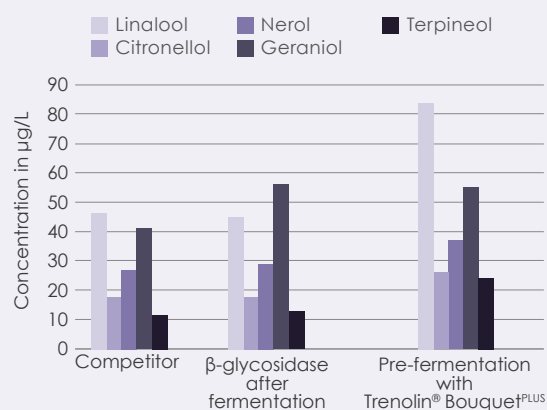


Fig. 1 Terpene content of Gewürztraminer in relation to the addition of β -glycosidase enzymes (Federal Research Institute, Freiburg)

Trenolin® FastFlow DF | 0.1/1 kg pack

Liquid multi-pectinase formulation

Treatment aim

Targeted breakdown of the branch points for more effective pectin hydrolysis in grape juice

Product and effect

Grape pectin is particularly rich in arabinogalactan-II side chains. This is the reason why, compared to other fruit pectins, grape pectin is harder to break down and a larger portion of branched pectin residues remain in the must, juice and wine. The application of Trenolin® FastFlow DF offers the following benefits:

- Pectin loses its water-binding capacity and viscosity is reduced
- Application at low temperatures is possible
- Increased filtration rates in white and red wines

Dosage

3–10 mL/100 L or kg



Trenolin® Filtro DF | 1 kg pack

Liquid betaglucanase for filtration

Treatment aim

Clarification and filtration with a broad activity spectrum

Product and effect

Musts and wines from fungus-affected grapes are often problematic to filter due to the formation of mucous substances and the change in the colloidal structure caused by rot fungi, especially *botrytis*. The application of Trenolin® Filtro DF offers the following benefits:

- Foreseeable filtration difficulties can be prevented at the must stage
- Elimination of filtration problems at the wine stage
- Enzymatic breakdown of all mucilaginous substances in must and young wine
- Free from negative cinnamoyl esterase and oxidase side activity
- Enhancement of the freshness of the varietal character

Dosage

10–20 mL/100 L



Trenolin® Flot^{PLUS} | 1/10 kg pack

Liquid flotation enzyme

Treatment aim

Flotation of white and rosé musts

Product and effect

The composition of Trenolin® Flot^{PLUS} is focused on pectin esterase activity, which offers the following benefits:

- Very quick flocculation and facilitation of effective flotation process
- Free of cinnamoyl esterase activity
- No formation of undesirable volatile phenols

Dosage

1–8 mL/100 L



Trenolin® Frio DF | 0.1/1 kg pack

Liquid cold-temperature-acting pectinase

Treatment aim

Rapid, effective pectin hydrolysis in white and red must during cold maceration processes down to 5 °C.

Product and effect

Trenolin® Frio DF application is highly economic and offers the following benefits:

- Excellent performance at short contact times and also at very low temperatures
- Release of aroma precursor during cold maceration of grapes and must
- Pectins with high water-binding ability are hydrolysed
- Improvement of juice fining
- Improved juice run-off at low pressing pressures

Dosage

2–10 mL/100 L or kg



Trenolin® Mash DF | 0.1/1 kg pack

Innovative enzyme complex

Treatment aim

Maceration of crushed grapes during cold soaks

Product and effect

The application of Trenolin® Mash DF offers the following benefits:

- Accelerated maceration of grape material
- Liberation of aroma precursors and increased typical varietal characteristics
- The percentage of free run juice during pressing will increase

Its effectiveness depends on the addition rate, temperature and reaction time. This can be extended by early addition to the crushed grapes.

Dosage

1–4 mL/100 L or kg



Trenolin® Opti DF | 0.1/1 kg pack

Fine granulate pectinase

Treatment aim

Rapid and complete pectin degradation

Product and effect

Trenolin® Opti DF is a purified enzyme preparation with a well-balanced composition of enzyme activities which offers the following benefits:

- Rapid and complete pectin degradation
- Better pressability, shorter pressing times, increased press capacity
- Increased free-run juice, reduced extraction of tannins and of bitter substances
- Superior clarifying effect in young wine and increased filter performance
- Free from cinnamoyl esterase and oxidase side activities

Dosage

1–3 g/100 L or kg



Trenolin® PEXX DF | 10 kg pack

Liquid enzyme

Treatment aim

Excellent conditioning of the must to promote subsequent separation processes

Product and effect

Due to its high concentration of activities, Trenolin® PEXX DF provides the following benefits:

- Drastic viscosity reduction in a short time
- Optimization of prerequisites for flotation, reverse osmosis, grape must concentration
- Ideal for large-scale producers
- Improved buoyancy of sediment particles and good preparation for cross-flow filtration
- Troublesome pectic substances are hydrolysed within a very short time
- Very reactive at pH values around 3.0

Dosage

0.5–1.5 mL/100 L



Trenolin® Rosé DF

Perfect colour for
modern rosé wines

Rosé wines are in great demand, with the trend moving towards paler wines worldwide. This corresponds to a colour sum (420 nm + 520 nm + 620 nm) of less than 1 in the finished wine. The increased colour extraction of Blanc de noir and Pinot gris wines during pressing is a particular problem. These wines are often treated with activated carbon to reduce colour. Loss of quality is the result. Trenolin® Rosé DF has very low macerating properties and therefore lower colour extraction at higher pressing pressures.

Rosé concept

The rosé concept includes oenological products optimized for the special needs of rosé wine production. Trenolin® Rosé DF, LittoFresh® Rosé and Oenoferm® Pink support the modern rosé wine style characterized by a clear fruit and a pale colour.

LittoFresh® Rosé

LittoFresh® Rosé is specifically developed product based on phytoproteins and PVPP. It is used for treating musts during rosé wine production, to remove oxidisable phenols and decrease colour, especially the yellow shade.

Oenoferm® Pink

Oenoferm® Pink is a yeast that supports the style of modern, international rosé wine styles – crisp, dry, with pronounced fruit. It introduces a floral aroma, plus raspberry, red fruit and subtle spice to the wines.

Trenolin® Rosé DF | 0.1/1 kg pack

Low colour extracting enzyme

Treatment aim

Mash processing in rosé, blanc de noir and blanc de gris winemaking.

Product and effect

Trenolin® Rosé DF is a liquid enzyme formulation which offers the following benefits:

- Very low macerating properties
- Ideal choice for grapes rich in anthocyanins, for warm harvest conditions and high pH values
- Higher percentage of free run juice
- Higher yield with lower pressing
- Reduced polyphenol extraction and cinnamoyl esterase free

Dosage

2–3 mL/100 L or kg



Trenolin® Rouge DF | 0.1/1 kg pack

Liquid red wine enzyme

Treatment aim

Vinification of full-bodied red wines, with a balanced tannin structure

Product and effect

The application of Trenolin® Rouge DF shows the following results:

- Optimization of the colour yield during fermentation on the skins, thermal juice treatment
- Must yield increases by 5-8% as a result of application of the enzyme
- Enhanced release of colour pigments during must extraction
- Extraction of tannins which give the finished wine its typical full-bodied character

Dosage

3–10 mL/100 L or kg



Trenolin® Super^{PLUS} | 1 kg pack

Highly active liquid pectinase

Treatment aim

Quick pectin degradation

Product and effect

Treatment with Trenolin® Super^{PLUS} offers the following benefits:

- Increased free-run juice
- Filtration is improved
- Pressing time is reduced and press capacity increased
- Quick and compact sedimentation of lees in the juice is achieved
- Undesirable side activities are eliminated and the grape's freshness and varietal character are preserved due to a purification process

Dosage

3–10 mL/100 L



Trenolin® Sur-Lies DF | 0.1/1 kg pack

Betaglucanase for improved mouthfeel

Treatment aim

Improved structure, greater density and optimized yeast lysis

Product and effect

Trenolin® Sur-Lies DF promotes the following benefits:

- Degradation of fine lees by cell wall perforation
- Liberation of mannoproteins from the cell wall is accelerated
- Yeast mannans and amino acids are released in the further enzymatic process
- Mannoproteins and yeast mannans lead to a more intensive, longer-lasting mouthfeel and to a creamier, mellower taste
- The structure and density are enhanced and filterability is improved

Dosage

2–5 mL/100 L



Trenolin® Thermo-Stab DF | 1 kg pack

Thermostable pectolytic enzyme

Treatment aim

Accelerated maceration of red must for improved extraction of pigments and soft tannins

Product and effect

The application of Trenolin® Thermo-Stab DF offers the following benefits:

- The pumpability, pressability and passage of the must through the heater are improved
- Accelerated extraction of catechins
- Reduced foaming

Dosage

2–4 mL/100 L or kg



Cinnamoyl esterase

Cinnamoyl esterase is an ester-cleaving activity that may naturally occur in enzyme preparations as a side activity. The presence of cinnamoyl esterase encourages the formation of volatile phenol substrates responsible for aromatic deviation. The formation of volatile phenolics depends on the concentration of free phenolic acids, like caffeic acid or coumaric acid. In the process of fermentation these acids can be converted into volatile phenolic derivatives by the yeast's decarboxylase activity. Depending on the concentration of volatile phenolic substances, like 4-vinyl guaiacol and 4-vinyl phenol, they are perceived as spicy and contribute positively to the bouquet or can cause off-flavour that are often described as medicinal. In contrast to all commercial wine aroma enzymes tested, the Trenolin® enzymes are free from cinnamoyl esterase activity.

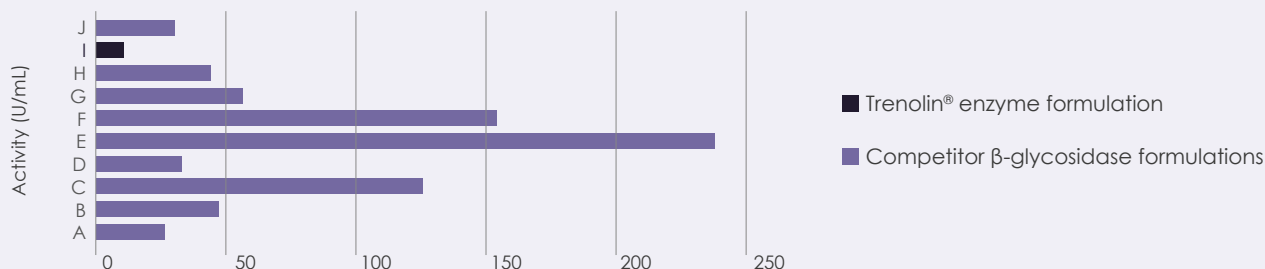


Fig. 1 Cinnamoyl esterase activity of different aroma enzymes

Trenolin® Xtract | 0.1/1 kg pack

Liquid red wine enzyme

Treatment aim

Complete pectin hydrolysis, as well as colour pigment and catechin extraction

Product and effect

The application of Trenolin® Xtract offers the following benefits:

- Highly active, liquid enzyme for treating red wines during fermentation on the skins
- Acts to stabilise maturation of deep red wines
- Cinnamoyl esterase free

Dosage

1–5 mL/100 L



Our enzymes at a glance

	Extraction	Press yield	Clarification	Flotation	Aroma	Red wine production	Thermo vinification	Filtration	Sur lies aging
Trenolin® Bouquet ^{PLUS}					●				
Trenolin® FastFlow DF	●●●	●●●	●●●	●●		●		●●●	
Trenolin® Filtro DF								●●●	
Trenolin® Flo ^{PLUS}				●●					
Trenolin® Frio DF	●	●●●	●●●	●●		●			
Trenolin® Mash DF	●	●	●		●			●	
Trenolin® Opti DF		●●	●●					●●	
Trenolin® PEXX DF	●●●	●●●	●●●						
Trenolin® Rosé DF		●	●	●					
Trenolin® Rouge DF	●	●	●			●			
Trenolin® Super ^{PLUS}		●●●	●●●			●		●●●	
Trenolin® Sur-Lies DF									●●●
Trenolin® Thermo-Stab DF	●	●	●				●	●	
Trenolin® Xtract	●	●●	●●		●●	●	●		

Climate change

The global climate crisis is also changing our craft, often in unpredictable ways. Drought, heat, changing vegetation periods, even the new opportunities present us with challenges. At Erbslöh Geisenheim we offer you a variety of solutions in our portfolio to creatively deal with this. Here are our most prolific options - many more are still under development.



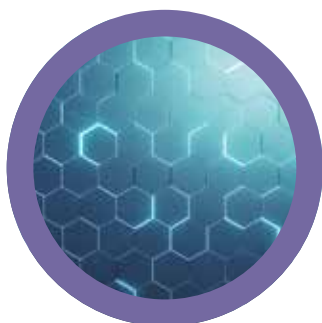
Tannins

Individual functions of sulphur can also be taken over by other substances. This extended protection is becoming increasingly important due to rising pH levels of the wines, in order to

be able to continue to work adequately with the permitted amounts of sulphur. Especially for the protection against oxidation, the sulphur alternative Tannivin® Galléol comes to mind. This specially selected gall nut tannin is capable of intercepting oxygen before an oxidative connection with aromas and other ingredients of the wine has formed. Our grape-skin tannin, Tannivin® Grape, protects wines from ageing too rapidly in the bottle.

Enzymes

The right enzyme can significantly increase production capacity and sustainability. Pressing and pre-clarification volumes are the greatest challenge of every vintage.



However, rapidly changing weather extremes can make it necessary to harvest as quickly as possible. This is the only way to preserve the necessary quality of the grapes and minimise the threat of yield loss. Sufficient cooling, energy, water and labour are neither available at all times, nor is tank capacity. Speed drastically reduces costs, ensures quality and quantity and has a positive effect on the overall result. The wines are produced at lower costs, more environmentally friendly, sustainable and competitive.



Staves



e.Staves are new to the Erbslöh portfolio. Made of French oak, they are required to meet the same high standards as a conventional barrel stave. e.Staves is the sustainable choice many points of view

compared to a barrel. e.Staves require less wood for a comparable amount of wine and the process uses only a fraction of the water and energy compared to cleaning and preserving a barrel.



Vegan

The vegan treatment of must and wine is visibly developing into the state of the art technique and at the same time it is being demanded as a matter of course by more and more partners and consumers.

Our LittoFresh® products are based on highly effective pea proteins. Depending on the formulation and combination, options are available for clarification, flotation, phenol correction or gentle polishing. Available in powder and liquid form, the handling leaves nothing to be desired. Pea protein consistently reduces the CO₂ footprint in cellar management and ensures the flawless quality of the wines.

Bio-Protection

The use of non-saccharomycetes in combination with classic wine yeasts is widespread in oenology. Now we also have the possibility to protect the grapes as well. The multifaceted properties of wild yeasts expand the spectrum of applications, for



example by suppressing the accompanying flora of the grapes. In this way, they make it possible to reduce the use of SO₂, improve the aroma, lower the resulting alcohol content or stabilise the wine colour. Yeast species of the genus *Metschnikowia* have proved particularly suitable for this purpose. The aim here is not alcoholic fermentation, but the control of the existing microbiological flora. Oenoferm® MProtect makes it possible to dispense with the protection of the grapes by SO₂ and thus also protects the sulphur balance of the resulting wines. Under cool conditions, the grapes, the mash and the must can be effectively protected from negative microbiological activity. The formation of off-flavours is consistently prevented.

Acidity Management

Harvest dates have become more unpredictable in every way. At the same time, acidity levels and pH levels develop very differently - even within an



individual region. Each vintage brings with it a multitude of individual situations, acidification or de-acidification is no longer the only question. The precise handling of each vintage, each grape variety and each wine has more

than ever become a necessity. With a wide range of specific products, Erbslöh gives you all the necessary options for your individual challenges.

Traditionally carried out in red and rosé wines, malolactic fermentation as a subtle, style-enhancing variant of acid reduction has been established for white wines as well. We offer a wide range of specialised bacteria to cover all possibilities. Boerovin and Erbslöh Tartaric ensure the stability of must and wine by a quick correction of the pH value. For the reducing correction of acidity, Erbslöh Kalk, Kalinat and Neoantacid provide options in every step of winemaking.

Meet the challenges of climate change today - with Erbslöh as a strong partner at your side!

BENTONITES

Blancobent UF | 20 kg pack

Bentonite powder

Treatment aim

Inline stabilisation of protein and colloidal cloudiness during crossflow filtration

Product and effect

Blancobent UF has a specific granulometry (absence of particles > 100 µm) which offers the following benefits:

- No abrasive wear to crossflow membranes
- Direct dosing into hollow fibre membranes due to the defined particle size
- Clarification and stabilisation in one process step and with reduced dosage

Dosage

20–200 g/100 L



FermoBent® PORE-TEC | 5/20 kg pack

Juice bentonite

Treatment aim

Early and lasting protein stabilisation during alcoholic fermentation

Product and effect

FermoBent® PORE-TEC is a bentonite for time-saving co-fermentation with the following attributes:

- Intensive and selective adsorption of proteins and inhibiting substances due to its specific porous structure
- Can be dosed directly
- Can remain in the fermenting medium, due to its extremely low iron solubility
- Improved CO₂ release during fermentation
- Will be racked off together with the lees

Dosage

100–200 g/100 L grape juice



MostRein® PORE-TEC | 20 kg pack

Granules of bentonite and activated carbon

Treatment aim

Intense and selective adsorption of fermentation-inhibiting components

Product and effect

The application of MostRein® PORE-TEC offers the following benefits:

- Decisive for the production of clean wines in the event of botrytis-affected grapes
- Based on selected montmorillonite clays
- Uses a specific, high-purity, plant-based activated carbon

Dosage

50–250 g/100 L



NaCalit® PORE-TEC | 1/5/20 kg pack

Granulated Na-Ca bentonite

Treatment aim

Excellent flocculation, adsorption and clarification

Product and effect

Application with NaCalit® PORE-TEC offers the following benefits:

- Easily wettable and suspendable due to PORE-TEC granulation
- Intense and selective adsorption of proteins and colloids
- Strong clarifying effect takes place, even with high pH values
- Low sediment volume due to the precise mineral selection
- Very efficient in problematic cases

Dosage

50–200 g/100 L



Seporit® PORE-TEC | 20 kg pack

Granulated calcium bentonite

Treatment aim

Clean fermentation and careful protein stabilisation in juice

Product and effect

The use of Seporit® PORE-TEC offers the following benefits:

- Early removal of fermentation-inhibiting components
- Intense and selective adsorption of proteins
- Easy wetting and suspension due to specific porous surface structure
- Efficient juice clarification owing to selected minerals

Dosage

50–250 g/100 L juice



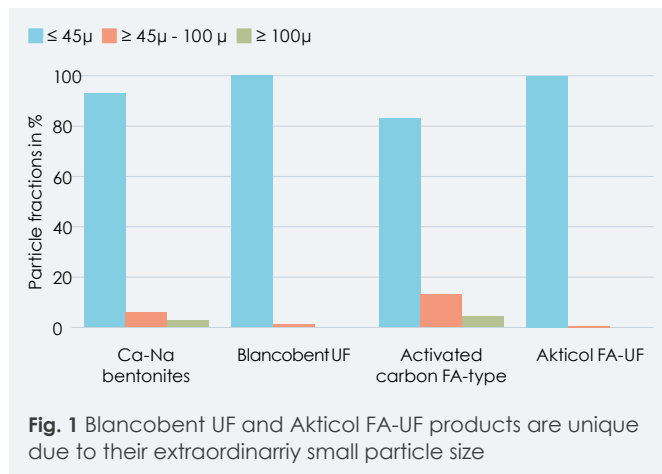
Our bentonites at a glance

	Character	Flocculation activity	Protein adsorption	Effectiveness with high pH values	Sediment volume	Suspendability	Swellability	Field of use
Blancobent UF	Ca-Na bentonite	Moderate	Moderate	Good	Moderate	Very good	Moderate	Wine, inline stab by CF filter
FermoBent® PORE-TEC	Na-Ca bentonite	Very high	High	Very good	Moderate	Very good	High	During fermentation
NaCalit® PORE-TEC	Na-Ca bentonite	High	High	Very good	Moderate	Very good	High	Wine
Seporit® PORE-TEC	Ca-Na bentonite	Moderate	Moderate	Average good	Slight	Very good	Low	Must
MostRein® PORE-TEC	Ca bentonite + activated carbon	Moderate	Moderate	Good	Slight	Very good	Low	Must, affected with botrytis

Inline stabilisation

Modern cross-flow technology allows bentonite and activated carbon to be added directly before the filter, allowing for stabilisation and clarification in a single, simultaneous step. This not only enables wineries to reduce bentonite/activated carbon consumption, eliminate settling time after fining, reduce wine waste and sediment volumes, but also to save time, energy and water - all at the same time.

Application is performed via an inline dosing system controlled by a flow meter. It can be used in conjunction with the PALL Oenofine XL and Bucher Flavy Tandem crossflow filters. Please contact the filter manufacturer in advance for direct use in other manufacturers' dynamic crossflow filters or systems.



Bentonite and activated carbon suitable for cross-flow filtration have a defined particle size distribution and are therefore characterised by lower abrasiveness compared to membrane systems. For example, the bentonite particles in Blancobent UF are entirely below 100 microns and only 0.2 % of the particles are larger than 45 microns.

Blancobent UF

This special bentonite is used to drastically reduce the effort required for protein stabilisation and filtration. The wine is introduced to the crossflow system without prior racking or filtration. The purity and high adsorption capacity of Blancobent UF additionally reduces the dosage by up to 30%, compared to conventional bentonites.

Akticol FA-UF

Acid-activated, highly efficient powdered carbon of purely vegetable origin. Lower dosages are possible due to Akticol FA-UF's high phenol adsorption, while a better colour effect can be achieved at the same time. The composition and purity of this carbon allow very gentle use in combination with crossflow filtration systems, with negligible abrasion.

Organisation of bottling can be decisively simplified and made more flexible by combining several work steps. The working time for preparation and cleaning is drastically reduced. The available tank space is utilised in the most efficient way, which increases the winery's profitability. Not only is the CO₂ footprint of the wines reduced, but water consumption is also consistently minimised. Wines can thus be brought to the market with pinpoint accuracy and high sustainability at the same time.

At a glance:

- Reduction of time and effort
- Savings in energy and water
- Increased and more flexible production capacity
- Reduced bentonite input
- Extremely fine granulation to protect the filter membranes
- No disposal of filter aids necessary

Inline stabilisation is the resource and cost-saving alternative to conventional filtration processes.

ACTIVATED CARBON

CarboTec GE | 7.5/20 kg pack

Special adsorption granulate

Treatment aim

Adsorption and removal of undesirable components in juice

Product and effect

Application with CarboTec GE offers the following benefits:

- Preservation of positive flavour
- Removal of impurities, such as spraying residues or rot-induced off-flavours
- Acceleration of juice clarification
- Improved deposition of some of the proteins and colloids inducing turbidity
- Deodorizing effect and reliable, clean fermentation

Dosage

50–200 g/100 L



Granucol® FA | 1/10 kg pack

Activated carbon pellets

Treatment aim

Colour reduction and elimination of brownish colour pigments

Product and effect

The application of Granucol® FA offers the following benefits:

- Reduction of tannins and polyphenols
- Elimination of high colour due to browning reactions
- Easy to dissolve due to special production process
- Quick and compact sedimentation in the tank

Dosage

10–40 g/100 L



Granucol® GE | 1/5/10 kg pack

Activated carbon pellets

Treatment aim

Adsorption of undesirable off-flavours

Product and effect

The application of Granucol® GE offers the following benefits:

- Selective adsorption of undesirable off-flavours
- Easy to dissolve due to special production process
- Quick and compact sedimentation in the tank

The guideline for grape processing is to use 1 g/100 L Granucol® GE per percent of fungus-affected grapes, preferably to be added into the sedimentation tank.

Dosage

10–40 g/100 L



OAK ALTERNATIVES

The e.Staves and e.Bois® product lines are ideal for enriching and supporting the aromatic expression of your wines, strengthening their structure and stabilising colour.

e.Staves – premium quality for extraordinary wines

The new selection from e.Staves brings sweetness and complexity. The elegant profile created by oak alternatives is reminiscent of the profile of wines from oak barrels. At the same time, a longer maceration time allows for better integration of the wood. e.Staves are available with three different roasts:

e.Staves Light – FRESHNESS, FRUIT, STRUCTURE & VOLUME

e.Staves 70% Medium – CARAMEL, VANILLA & TOASTED NOTES

e.Staves 80% MediumPLUS – COFFEE & ROASTED NOTES



e.Bois® – for a fast organoleptic effect at a high level

The use of oak chips is a quick solution to introducing the characteristics of oak into the wine. e.Bois® oak chips also allow unripe notes or flavour deviations to be masked. With a short maceration time and a fast extraction, the integration of the oak flavour can be performed even at a late stage of the winemaking process. e.Bois® oak chips are available in the following toasts:

e.Bois® Reglissa – LIQUORICE & SMOKE

e.Bois® Opéra – CARAMEL & ROASTED NOTES

e.Bois® Muffins – AMERICAN MEDIUM

e.Bois® Vanilla – VANILLA & TOASTED NOTES

e.Bois® Fondant – SWEET & SPICY

e.Bois® Sorbet – FRESHNESS & VOLUME

e.Bois® Fraîcheur – FRESHNESS & VOLUME, GRANULATED



One of the great advantages of using e.Bois® oak chips is a possible high dosage in order to obtain intensive oak components that allow use as a blending partner.

e.Staves

Chêne pour l'œnologie

The use of oak in winemaking has become increasingly diverse and multifaceted in recent years. e.Staves are an ideal new addition to the Erbslöh portfolio.



Made of French oak, e.Staves have to meet the same high standards as conventional barrel staves. In contrast to this, however, numerous steps, such as shaping, bending and binding, are omitted.

Wood is very heterogeneous as a raw material. Oak from the Vosges area, for example, contains more vanillin, while wood from the Limousin region is richer in tannin. The composition of the natural compounds varies greatly depending on the species and origin.

Drying

Drying of the wood takes place outdoors for 24 months. This gentle process ensures stabilisation and allows slow physical-chemical reactions to take place and the aroma potential to develop fully. No comparable result can be achieved by artificial drying.

Toasting

The roasting takes place in a convection process, which is particularly gentle on the aroma and enables very uniform degrees of toasting. Complete traceability from the forest to the finished e.Stave guarantees homogeneity of the batches and a consistent product profile.

Effect in wine

e.Staves have a colour-stabilising effect and are significantly involved in the harmonisation of tannins. They offer a diverse range of volatile and non-volatile compounds that have a great influence on the structure, colour and complexity of the wines.

- During the fermentation phase: emphasis on fruitiness and balance, better integration of the wood
- During maturation: stronger aromatic influence, less good integration of the wood

The different toasting degrees can be combined - even in a single container. A completely individual ageing is made possible according to wine, style and vintage.

The use of e.Staves is much more sustainable compared to a barrel. Their use requires less wood as a raw material and only a fraction of the water and energy for cleaning and preservation.

e.Staves are suitable for white, rosé and red wines. With their help, it is possible to easily achieve a clear differentiation of the portfolio, with an overall increased value. Compared to chips, application is much slower, resulting in more complex wines.

At a glance

- Anti-oxidative effect, aroma protection
- Reinforcement by tannins of the structure
- Balance of phenolic compounds: intensity and adjustment
- Development of aromatic profile
- Support of fruitiness






OAK ALTERNATIVES

e.Staves

e.Staves are made from high-quality French oak. The oak wood is matured outdoors for at least 24 months. The toasting of the staves is available in Light, Medium and MediumPLUS.



e.Staves increase the complexity of the wines and introduce subtle notes of almond, caramel or smoke, depending on the degree of toasting.

	Product	Application/Effect	Dosage (Staves/100 L)	Packaging
 e.Staves	French oak light	Freshness, fruit, structure and volume	0,5–3	10 staves
 e.Staves 70 %	French oak medium	Caramel, vanilla and toasted notes	0,5–3	10 staves
 e.Staves 80 %	French oak heavy	Coffee, powerful notes of wood and roasting	0,5–3	10 staves

e.Bois® oak chips

e.Bois® oak chips are made from either American or French oak. e.Bois® chips are used to optimise the organoleptic properties of the wine and improve its tannin structure. They are also ideal for barrique ageing and to refresh older barrels.

French oak with different degrees of toasting is complemented by medium-toasted American oak.

	Product	Application/Effect	Dosage (g/100 L)	Packaging
 e.Bois® Reglissa	French oak medium plus	Very woody, smoky	50–500	2 x 5 kg infusion bag
 e.Bois® Opéra	French oak medium	Intensive, powerful notes of oak and roasting, marked caramel notes	50–500	2 x 5 kg infusion bag
 e.Bois® Muffins	American oak medium	Harmonious balance of oak and vanilla	50–500	2 x 5 kg infusion bag
 e.Bois® Vanilla	French oak medium	Pronounced oak, lots of vanilla	50–500	2 x 5 kg infusion bag
 e.Bois® Fondant	French oak light	Spicy, marked sweetness, stronger than in “Vanilla”, moderate oakiness	50–500	2 x 5 kg infusion bag
 e.Bois® Sorbet	French oak untoasted	Freshness, adds volume, fruitiness and colour stabilisation	50–500	2 x 5 kg infusion bag
 e.Bois® Fraîcheur	French oak untoasted	Freshness, adds volume, fruitiness, colour stabilisation and pumps well (same raw material as e.Bois® Sorbet)	50–500	10 kg bag For direct addition to mash

TANNINS

Our tannins at a glance

	Product	Application/Effect	Dosage (g/100 L)	Packaging (kg)
 Tannivin® EH	French oak wood tannin	Support of complexity in white and red wine	1–20	1
 Tannivin® Elevage	Tannin from oak wood, quebracho and grape skin	Increase in the reductive potential during sur-lies aging	2–20	1
 Tannivin® Finesse	Blend of ellagitannin and condensed tannin	Increase in the maturation potential of elegant white and red wines	1–30	0,2
 Tannivin® Galléol	Pure gallnut tannin	Reduction of oxidation and improvement of structure in mash, must, white and red wine	1–20	0,5 25
 Tannivin® Grape	Pure grape tannin	Structuring and harmonisation of full-bodied white and red wines	1–15	0,1 20
 Tannivin® Multi	Blend of gallnut and quebracho tannin	Colour stabilisation and structuring in mash, must, white and red wine	1–20	0,5 25
 Tannivin® Premium NEW	Toasted oak tannin with a particularly high content of ellagitannins	Increasing the reductive potential and improvement of the aromatic profile during ageing of white, rosé and red wines	2–10	0,25
 Tannivin® Structure	Quebracho tannin rich in condensed tannin	Colour stabilisation and complexation of phenols in red wines	2–30	0,5 5
 Tannivin® Superb	Specially selected oak wood tannin with reduced astringency	Harmonisation in white and red wine, boosts mouthfeel	1–20	0,1

FINING

ANIMAL ORIGIN

ErbGel® | 1/25 kg pack

Food-grade gelatin

Treatment aim

Polyphenol reduction and fining

Product and effect

ErbGel® is a food grade gelatin with the following properties:

- Ideal Bloom value between 80 and 100 for the treatment of beverages
- Positive charge in typical beverage media due to acidic production process
- High reactivity with polyphenols or silica sols

Dosage

5–40 g/100 L



ErbGel® Bio | 1/25 kg pack

Certified 100% organic gelatin

Treatment aim

Polyphenol reduction, flotation and clarification

Product and effect

ErbGel®Bio is an organic food grade gelatin with the following positive properties:

- Suitable for grape must, juice, wine and other beverages
- Ideal in combination with Klar-Sol silica sol
- High reactivity

Dosage

5–20 g/100 L



DE-ÖKO-003

ErbGel® Flot | 5/25 kg pack

Flotation gelatin

Treatment aim

High flocculation capacity and binding of phenols during flotation

Product and effect

The application of ErbGel® Flot offers the following benefits:

- Easily soluble
- Quick binding of phenols due to the acidic character and high Bloom value
- Immediate flocculation effect
- Extremely efficient, even if the juice has an increased content of phenol or glucans from *botrytis*

Dosage

5–15 g/100 L



ErbiGel® Liquid | 1/10 kg pack

Liquid gelatin

Treatment aim

Clarification of juice and wine, with no time-consuming preparation

Product and effect

ErbiGel® Liquid is a 20% solution of food grade gelatin with the following attributes:

- Developed specifically for beverage treatment
- Gelatin fining should be carried out as combined fining, with Klar-Sol silica sol, to avoid precipitating residual proteins
- Combined fining optimizes the application and clarification is more effective

Dosage

20–50 mL/100 L



Erbslöh Mostgelatine CF | 1/10/20/600/1.100 kg pack

Liquid gelatin blend

Treatment aim

Reduction of unbalanced polyphenols and catechins in juice

Product and effect

Erbslöh Mostgelatine CF is a juice gelatin with the following characteristics:

- Liquid gelatin, combined with isinglass and PVPP
- Reduction of broad spectrum of undesirable bitter substances, without eliminating beneficial ingredients in the juice, even at low temperatures
- Early removal of unbalanced polyphenols and catechins avoids wine treatment
- Improves aromatic aging potential
- Casein-free

Dosage

50–200 mL/100 kg



IsingClair-Hausenpaste | 1/10 kg pack

Isinglass gel

Treatment aim

Particularly gentle fining

Product and effect

The application of IsingClair-Hausenpaste offers the following benefits:

- Extremely efficient in all beverages with high colloidal turbidity content, such as wines from heated must, wines from pasteurized juices and wines especially rich in extracts (e.g. botrytised wines)
- Quick flocculation of sediment particles after distribution in the beverage
- Easy removal of precipitated sediment due to its compactness
- Insensitive to low wine temperatures
- Brilliant colour with red wines

Dosage

25–100 mL/100 L



Kal-Casin Leicht löslich | 1 kg pack

Direct application casein fining agent

Treatment aim

Reduction of excess tannins

Product and effect

Kal-Casin Leicht löslich is a fining agent with the following characteristics:

- Based on pure milk protein components
- Easy dissolution due to granulation process during manufacture
- Elimination of odours and off-flavours caused by high polyphenol contents
- Reduction of oxidized, brown pigments

Dosage

2–40 g/100 L



LiquiGel Flot | 10/600/1.100 kg pack

Liquid flotation gelatin

Treatment aim

Quick flocculation and binding of phenols during flotation

Product and effect

LiquiGel Flot is a liquid composed of gelatins with the following positive characteristics:

- Combination of different structures and molecular sizes
- Quick binding of phenols due to large reactive surface
- Immediately perceptible flocculation during flotation
- Co-use of Granucol® GE for botrytis-infected grapes is possible

Dosage

20–100 mL/100 L



OenoPur® | 5/10 kg pack

Directly applicable powdered fining agent blend

Treatment aim

Prevention of bitter notes and astringency in grape must

Product and effect

The components in OenoPur® are extremely pure cellulose, PVPP, gelatin and a mineral adsorbent which offer the following benefits:

- Removal of excessive polyphenols in the early must stage which negatively affect the wine
- Improved must quality, which results in better integrated wines later on
- Easily dispersible
- Addition to the juice or must is possible, depending on the technical conditions
- Bitter taste and astringency are prevented
- Deposits settle well and sediments can be easily separated

Dosage

30–100 g/100 L/kg



VinoGel® CF | 1/10 kg pack

Liquid clarification agent

Treatment aim

Clarification of wines and improvement of filterability

Product and effect

VinoGel® CF is a liquid clarifying agent with the following positive characteristics:

- Great affinity for tannins, therefore strong and specific reduction
- Based on special gelatins, combined with macromolecular collagens from isinglass
- Direct addition is possible
- Casein-free

Dosage

30–150 mL/100 L



VEGAN

Erbslöh CompactLees | 1/10 kg pack

Riddling adjuvant

Treatment aim

Traditional bottle fermentation of sparkling wine and optimization of riddling process

Product and effect

Erbslöh CompactLees is a silicate suspension which offers the following benefits:

- Rapid and complete settling of the yeast
- Quick agglomeration of lees due to the silicates contained in the product
- Homogeneous suspension ensures secure dosing
- Sticking to bottle walls is prevented owing to accelerated sedimentation
- Several riddling steps per day become possible

Dosage

50–70 mL/100 L



Erbslöh-PVPP | 1/10 kg pack

Polyvinylpolypyrrolidone

Treatment aim

Reduction of phenolic substances and their oxidation products

Product and effect

Erbslöh PVPP can be used for the following applications:

- Flavour harmonisation
- Removal of excess phenols
- Reduction of browning
- Treatment of oxidation
- Direct addition to must or wine possible

Dosage

10–80 g/100 L



Klar-Sol 30 | 10/1.200 kg pack

Alkaline silica sol

Treatment aim

Clarification of wine and juice

Product and effect

Klar-Sol 30 is a transparent silica sol with the following attributes:

- Complexation of proteins (including fining proteins like gelatin, isinglass, etc.)
- Quick precipitation, forming a compact fining deposit
- Flocculation during fining due to reaction of negatively charged silica sol particles with positively charged protein particles

Dosage

20–250 mL/100 L



Klar-Sol Super | 1/10/1.000 kg pack

Silica gel

Treatment aim

Efficient clarification of wine, juice and other beverages

Product and effect

Klar-Sol Super is an acidic silica gel with the following advantages:

- Reacts in combination with protein-containing agents
- Provision of a surface structure with an extremely high charge intensity
- Particularly advantageous for wines and juices with low pH value, as well as increased fungal substance content
- Very quick flocculation and provision of compact deposit

Dosage

20–250 mL/100 L



NEW LittoFresh® Chito-Flot | 1/10/1.000 kg pack

Liquid formulation based on plant protein and chitin-glucan

Treatment aim

Fast and effective clarification during flotation and sedimentation

Product and effect

The use of LittoFresh® Chito-Flot offers the following advantages:

- Reliable flotation even under difficult conditions, especially at high pH values
- Rapid flocculation and formation of compact flotation cake
- Can also be used for sedimentation of must and wine clarification
- Suitable for vegan wine production

Dosage

50–200 mL /100 L





VEGAN

Consumer expectations are continuously moving towards sustainable and natural processes on all levels. At the same time retailers are looking for products to satisfy these demands. This leads to a growing demand for alternative fining agents for wine, vinegar and fruit juices.

NEW LittoFresh® Chito-Flot

LittoFresh® Chito-Flot is a liquid blend of pea protein with added chitin-glucan. This allows a quick and strong clarification during flotation and sedimentation. The flotation cake rises quickly and can easily be separated from the clear must. Due to fast flocculation the sedimentation time can be shortened and the degree of clarification increased.

NEW LittoFresh® Impact

LittoFresh® Impact is a vegan combination product as a sustainable alternative to phenol fining. Its high reactivity to oxidised polyphenols enables a targeted sensory improvement and a reduction in the colour of must, as well as white and rosé wines. It consists of a mixture of high-quality, vegetable proteins, selectively acting activated carbon and silicates. Together, these components enable a far-reaching, well-controllable effect in must and wine.

Advantages of LittoFresh® Impact

High affinity for oxidisable and oxidised compounds

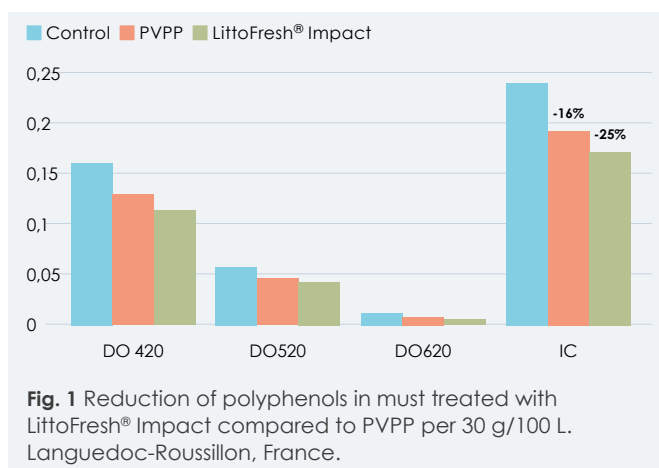
Reduction of off-flavours, such as fungal notes

Reduction of colour intensity

Preserves the aromatic freshness of white and rosé wines

Suitable for organic and vegan at the same time

LittoFresh® Impact is the sustainable alternative for fining phenols in must and wine



New solutions, new opportunities

The new vegan product line offers distinct treatment possibilities guaranteed to be without animal components. They cover all winemaking applications and process steps, with equal or even better results compared to conventional products.

NEW LittoFresh® Impact | 10 kg pack

Blended product based on plant proteins, activated carbon and bentonite

Treatment aim

Preventive treatment of wine and must

Product and effect

Application with LittoFresh® Impact offers the following advantages:

- Elimination of aroma-masking ingredients
- Colour optimisation through adsorption of oxidisable phenolic compounds
- Improvement of fermentation properties through decontaminating effect
- Casein-free

Dosage

40–100 g/100 L



LittoFresh® Liquid | 10 kg pack

Liquid phytoprotein

Treatment aim

Fining and harmonisation of must and wine without time-consuming preparation

Product and effect

The protein used in LittoFresh® Liquid is a natural, hypo-allergenic product offering the following benefits:

- Obtained by natural extraction
- Organoleptic neutrality in wine
- Absorption of oxidized phenols in white or rosé must

Dosage

50–500 mL/100 L



LittoFresh® Most | 5 kg pack

Plant-based fining agent

Treatment aim

Removal of excess polyphenols in grape must

Product and effect

LittoFresh® Most is a powdered product, consisting of plant proteins, cellulose, PVPP and silicates, for preventative must treatment with the following benefits:

- Prevention of oxidation and bitterness
- Removal of phenolic components which oxidise astringent phenols
- Wines retain fruit and freshness
- Increased purity of fermentation aromas and improved organoleptic characteristics
- Casein-free and not subject to labelling requirements

Dosage

30–80 g/100 L or kg



LittoFresh® Origin | 1/15 kg pack

Pure plant protein

Treatment aim

Flotation, clarification and polyphenol management of grape juice and wine

Product and effect

LittoFresh® Origin is a purified plant-based protein with the following benefits:

- Perfect alternative to animal-derived products
- Flotation of grape juice
- Clarification and stabilisation of juice and wine
- Reduction of tannins and oxidized brownish colour pigments

Dosage

5–50 g/100 L



LittoFresh® Rosé | 1 kg pack

Plant-based juice treatment

Treatment aim

Flotation, clarification and polyphenol management of rosé must and wine

Product and effect

LittoFresh® Rosé is a specifically developed product based on plant proteins and PVPP with the following positive characteristics:

- Highly reactive pea protein that removes phenols in grape must which otherwise oxidise easily
- Preservation of the wine's fresh aroma and attractive colour
- Any bitterness and green notes are reduced and fruity character is optimized
- No casein or other allergens
- Suitable for vegan wine production

Dosage

10–80 g/100 L



LittoFresh® Sense | 1 kg pack

Plant-based organoleptic fining agent

Treatment aim

Selective removal of phenols which are responsible for astringent and bitter notes

Product and effect

LittoFresh® Sense is a fining agent consisting of plant proteins, bentonite and silicates with the following attributes:

- Highlighting the organoleptic properties through the adsorption of masking components
- Slight off-notes and flavours can be selectively removed
- Adsorption of impurities with very little impact on the aroma
- Casein-free and not subject to labelling requirements
- Suitable for vegan wine production

Dosage

5–30 g/100 L



HARMONISATION

MANNOPROTEINS

MannoComplexe^{NEW} | 0.1/0.5 kg pack

Pure mannoprotein

Treatment aim

Addition of mannoprotein without changing the character of the wine

Product and effect

MannoComplexe^{NEW} is a premium quality mannoprotein which offers the following benefits:

- Improvement of tartrate stability and protein stability
- Improvement of the organoleptic integration and perception of alcohol in wine
- Application to the premium wine range to round off hard edges, giving the wine a clean finishing touch

Dosage

5–30 g/100 L



NEW MannoFine | 1 kg pack

Liquid mannoprotein

Treatment aim

Organoleptic optimisation and stabilisation

Product and effect

Treatment with MannoFine offers the following benefits:

- Improvement of mouthfeel
- Aroma protection and prevention of premature aging
- Support of crystal stability and excellent filterability
- Easy application and immediate effect

Dosage

25–125 mL/100 L



NEW MannoPure[®] | 1 kg pack

Liquid mannoprotein

Treatment aim

Crystal stabilisation and improvement of mouthfeel

Product and effect

MannoPure[®] is extracted by enzymatic treatment of yeast cell walls and offers the following advantages in application:

- Sensory optimisation of the wine and prevention of tartar formation
- Easy application due to liquid formulation
- Suitable for all types of wine, approved for organic wines

Dosage

50–150 mL/100 L



Mannoproteins

Mannoproteins are natural components of the yeast cell wall that are released into the wine by the active yeast during fermentation. Maturation of the wine on the yeast deposit enables further release of mannoproteins through autolysis of the now inactive yeast cells. These natural processes can be further intensified by using specifically selected protein fractions with very specific properties.

Natural components

Erbslöh uses a production process based on the enzymatic extraction of yeast cell walls. Through a subsequent fine filtration process, the desired mannoprotein fraction can be specifically separated. Being natural to wine, mannoproteins can effectively support the achievement of crystal stability and improve mouthfeel. They also contribute to a better organoleptic integration of the alcohol.



MannoFine

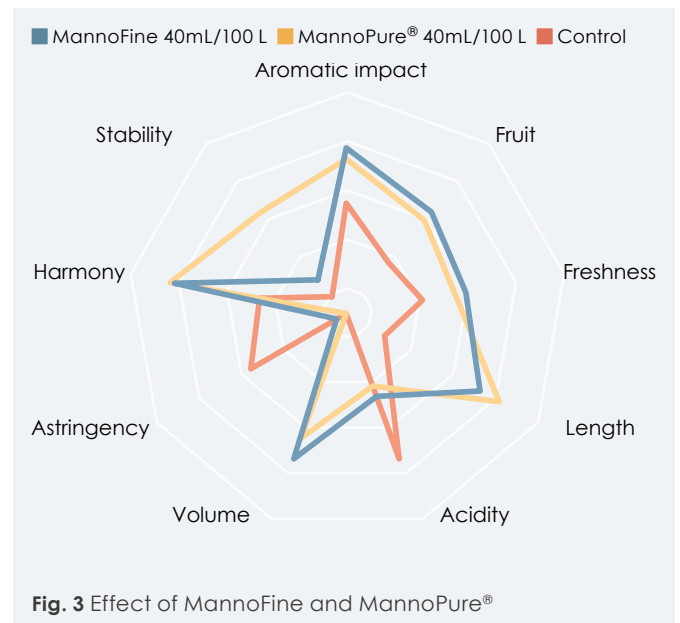
MannoFine is a liquid formulation of mannoprotein that aids colloidal stabilisation, improves mouthfeel and increases the aromatic profile of the wine.

MannoPure®

MannoPure is a pure mannoprotein liquid formulation that facilitates tartaric stabilisation and improves the colloidal matrix of the treated wine.

Specialised treatments

Special formulations of mannoproteins support colloidal stability, improve mouthfeel and preserve the aromatic profile of wines. Unlike technical application methods such as electrodialysis or cold stabilisation, they do not interfere with the integrity of the wines and yet allow sufficient protection against tartaric precipitation.



At a glance:

- Improved mouthfeel
- Reduced astringency
- Improved bouquet and reduced oxidation of flavours
- Sustained crystal stability
- Microfilterable with little effect on filtration rate
- Suitable for the production of organic wines
- Easy to use

MannoSoft^{NEW} | 0.5 kg pack

Mannoprotein and polysaccharides

Treatment aim

Improvement of organoleptics and mouthfeel in wine

Product and effect

MannoSoft^{NEW} is a preparation of mannoprotein and polysaccharides which offers the following benefits:

- Improvement of tartrate stability and protein stability in wine
- Enhancement of mouthfeel and organoleptics due to the high proportion of free mannoproteins

Dosage

5–30 g/100 L

Corrective treatments



Degustin | 1 kg pack

Fining agent based on silicate materials

Treatment aim

General correction and gentle reduction of tannins in young wine

Product and effect

The application of Degustin offers the following benefits:

- Selective adsorbent for tannins and slight deviations in aroma
- Reveals of freshness and fruitiness
- Improved shelf life by reducing oxidisable compounds

Dosage

5–50 g/100 L



Erbslöh Clarvinyl | 1 kg pack

Powdered fining agent

Treatment aim

Removal of bitter substances and off-flavours

Product and effect

Erbslöh Clarvinyl is comprised of PVPP, milk casein, silicates and cellulose, which offer the following benefits:

- Removal of various undesirable off-flavours and odours, phenolic components which cause bitterness, and oxidized compounds
- The synergy of the ingredients intensifies the effect of the single components
- Gentle fining without the risk of over-fining
- Excellent settlement in the tank

Dosage

20–100 g/100 L (white and rosé)

10–20 g/100 L (red)



Erbslöh-PVPP | 1/10 kg pack

Polyvinylpyrrolidone

Treatment aim

Reduction of phenolic substances and their oxidation products

Product and effect

Erbslöh PVPP can be used for the following applications:

- Flavour harmonisation
- Removal of excess phenols
- Reduction of browning
- Treatment of oxidation
- Direct addition to must or wine is possible

Dosage

10–80 g/100 L



NEW Ercofid Pure-Liquid | 1/10 kg pack

Liquid formulation based on copper citrate

Treatment aim

Treatment of persistent sulphurous off-notes

Product and effect

Ercofid Pure-Liquid is a treatment agent containing copper compounds with the following properties:

- Elimination of off-flavours from sulphur-containing compounds, such as hydrogen sulphide, disulphide, mercaptan and thioacetate
- Very good distribution and short reaction time due to liquid formulation
- Very high efficiency with otherwise hard-to-treat sulphurous off-notes

Dosage

10–150 mL/100 L



Gerbinol® CF | 1/5 kg pack

Casein-free fining agent

Treatment aim

Alleviation and/or removal of undesirable aromas and flavours

Product and effect

Gerbinol® CF is a fining agent providing the following attributes:

- Based on a variety of gelatins, silicates and isinglass
- Powdered tannin adsorption agent
- Adjustment of irregularities, rough edges and impurities
- Casein-free

Dosage

5–50 g/100 L



Gerbinol® Super | 1 kg pack

Combination fining agent

Treatment aim

Efficient correction of unpleasant odours and aromas

Product and effect

Gerbinol® Super is a specific compound which offers the following benefits:

- Immediate flocculation after addition to the wine
- Voluminous flakes are distributed evenly in the juice by intensive stirring
- Resulting fine flakes have adsorptive properties and show astonishingly successful results, even when contact times are short
- Easy separation by filtration or racking

Dosage

3–20 g/100 L



HarmoVin® CF | 1/10 kg pack

Casein-free fining agent

Treatment aim

Harmonization of wine

Product and effect

HarmoVin® CF is a powdered, specific fining agent which offers the following benefits:

- Based on gelatin, PVPP and silicates
- Gentle on colour and aroma
- Contains a balanced, effective, non-aggressive proportion of PVPP
- Casein-free

Dosage

10–80 g/100 L



Kupzit® | 1/10 kg pack

Copper citrate applied to bentonite

Treatment aim

Removal of sulphurous off-flavours and odours

Product and effect

The application of Kupzit® offers the following benefits:

- Quick and specific reaction with sulphurous, unpleasant smelling compounds, such as hydrogen sulphide and mercaptans
- Compounds precipitate as black copper sulphide and do not increase the beverage's copper content
- For easy dosage and handling, it is coated onto a mineral carrier – a particularly pure, granulated and high-quality bentonite

Dosage

5–20 g/100 L



LittoFresh® Origin | 1/15 kg pack

Pure plant protein

Treatment aim

Flotation, clarification and polyphenol management of grape juice and wine

Product and effect

LittoFresh® Origin is a purified plant-based protein with the following benefits:

- Perfect alternative to animal-derived products
- Flotation of grape juice
- Clarification and stabilisation of juice and wine
- Reduction of tannins and oxidized brownish colour pigments

Dosage

5–50 g/100 L



LittoFresh® Sense | 1 kg pack

Plant-based organoleptic fining agent

Treatment aim

Selective removal of phenols which are responsible for astringent and bitter notes

Product and effect

LittoFresh® Sense is a fining agent consisting of plant proteins, bentonite and silicates with the following attributes:

- Highlighting the organoleptic properties through the adsorption of masking components
- Slight off-notes and flavours can be selectively removed
- Adsorption of impurities with very little impact on the aroma
- Casein-free and not subject to labelling requirements
- Suitable for vegan wine production

Dosage

5–30 g/100 L



Manno Release® | 1 kg pack

Combination of β -glucanase and yeast cell walls

Treatment aim

Early release of mannoproteins

Product and effect

Manno Release® is a formulation with the following characteristics:

- Extraction of stabilizing, organoleptic mannoproteins
- Composition of specific yeast cell walls combined with a β -glucanase enzyme
- Release of mannoproteins from yeast cell walls into solution already during alcoholic fermentation
- Sur-lies effect develops in a significantly shorter time, by the end of fermentation, compared to traditional methods

Dosage

10–30 g/100 L



HARMONISATION

SensoVin® | 1/10 kg pack

Broad spectrum fining agent

Treatment aim

Reduction of astringency and bitterness.

Product and effect

SensoVin® is a fining agent with the following characteristics:

- Casein, PVPP, gelatin and different silicates as active ingredients
- Reliable removal of undesirable sensory characteristics
- The optimum dosage is governed by the nature and seriousness of the off-flavour or taint

Dosage

5–60 mL/100 L



Vinpur® Special | 1/10 kg pack

Milk casein compound

Treatment aim

Very gentle elimination of polyphenols

Product and effect

The application of Vinpur® Special offers the following benefits:

- No additional filtration aids needed
- Excellent filterability results after settling
- High degree of hygiene safety due to direct addition to the wine without preparing a slurry first

Dosage

5–60 g/100 L



GUM ARABIC

Senso R | 5/20 kg pack

Liquid gum arabic combined with mannoproteins and grape tannin

Treatment aim

Harmonization of wines with astringent phenols

Product and effect

Application with Senso R offers the following benefits:

- Balancing of astringent polyphenols
- More texture in the wine
- Preservation of the fruit character, which is required for complexity and length on the palate
- Filtration is affected very little due to the careful selection of raw materials

Dosage

50–300 mL/100 L



Senso Ü | 5/20/1.000 kg pack

Liquid gum arabic combined with mannoprotein

Treatment aim

Improved mouthfeel

Product and effect

Application with Senso Ü offers the following benefits:

- Reduction of the perception of bitterness and astringency
- Balance of organoleptic characteristics
- Filtration is affected very little due to careful selection of raw materials
- Improved colloid and tartar stabilisation

Dosage

100–300 mL/100 L



Stabiverek | 1/10/21/1.000 kg pack

Liquid gum arabic

Treatment aim

Stabilisation of unstable colloids and enhancement of mouthfeel

Product and effect

Stabiverek is a natural gum arabic, which is extracted from the dried sap of acacia Senegal, with the following attributes:

- Contains L-arabinose, D-galactose, L-rhamnose and D-glucuronic acid
- Made from high-quality gum arabic using a special production process
- Very easy to apply due to its liquid form

Dosage

50–100 mL/100 L



SweetGum | 1/10/20/1.000 kg pack

Liquid gum arabic

Treatment aim

Support for colloid stabilisation

Product and effect

SweetGum is a gum arabic consisting of a hydrocolloid (arabinogalactan II) with the following attributes:







- Contains a polysaccharide and a protein fraction
- Stabilisation of unstable colloids, which affect turbidity
- Counteraction of metal-induced turbidity and precipitation of colour pigments
- Reduction of the perception of astringency where reactive tannins are concerned
- Very good performance in filtration
- Improved mouthfeel

Dosage





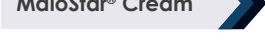
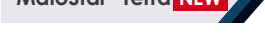
50–200 mL/100 L



Our bacteria at a glance

	Description	Application/effect	Packaging (for litre)
 Bi-Start® Forte SK 2	Lactic acid bacteria for red and white wines	Supports the varietal typicity of Burgundy wines, harmony and roundness for red wines	1,000 5,000
 Bi-Start® Vitale SK11	Robust strain for low pH values and high SO ₂ contents	Very fast degradation of malic acid, high alcohol tolerance	1,000 5,000
 Bi-Start® Fresh SK55	Robust strain for low pH values and high SO ₂ contents	Supports fresh and fruity notes with low diacetyl formation	1,000 5,000
 MaloStar® Fruit	Second generation oenological, citrate-negative bacterial culture	Diacetyl and acetate-reduced vinification of fruity wines	2,500
 MaloStar® Cream	Oenological blend of robust bacterial cultures with different, complementary properties	Rapid malolactic fermentation	2,500
 MaloStar® Terra NEW	Direct inoculation of red wines	Supports natural aroma and fruitiness	2,500 10,000

Overview of MLF culture tolerances

	Alcohol tolerance [% by vol.]	pH value	Max total SO ₂ [mg/l]	Temperature [°C]	Nutrient requirements	Diacetyl production	MLF kinetics
 Bi-Start® Forte SK 2	< 14	> 3.1	< 45	> 13	High	Medium	Medium
 Bi-Start® Vitale SK11	< 15.5	> 3.1	50–60	> 16	Medium	High	Fast
 Bi-Start® Fresh SK55	< 16	≥ 3.1	< 60	> 14	Low	Low	Very fast
 MaloStar® Fruit	< 13	> 3.2	< 30	> 16	High	None	Slow
 MaloStar® Cream	< 14.5	> 3.1	< 45	> 15	Medium	Medium	Medium
 MaloStar® Terra NEW	< 15	> 3.3	< 40	> 18	Medium	Low	Medium

STABILISATION

CRYSTAL STABILISATION

NEW MannoPure® | 1 kg pack

Liquid mannoprotein

Treatment aim

Crystal stabilisation and improvement of mouthfeel

Product and effect

MannoPure® is extracted by enzymatic treatment of yeast cell walls and offers the following advantages in application:

- Sensory optimisation of the wine and prevention of tartar formation
- Easy application due to liquid formulation
- Suitable for all types of wine, approved for organic wines

Dosage

50–150 mL/100 L



MetaGum® | 1/10 kg pack

Highly esterified meta-tartaric acid and gum Arabic

Treatment aim

Prevention of crystal precipitations, even at higher storage temperatures

Product and effect

MetaGum® consists of a highly esterified meta-tartaric acid and a clearly soluble gum Arabic which offers the following benefits:

- Prevention of tartrate crystals in wines
- Extension of stabilizing effect in comparison to pure meta-tartaric acid

Dosage

10 g/100 L



Metavin® 40 | 1/15 kg pack

Gently esterified meta-tartaric acid

Treatment aim

Prevention of tartaric precipitation

Product and effect

Application of Metavin® 40 offers the following advantages:

- Delays crystallisation and precipitation of tartrate
- Stops the growth of submicroscopic nuclei of tartrate crystals
- High stabilisation capacity due to degree of esterification > 38

Dosage

10 g/100 L



STABILISATION

Metavin® Opti | 1/15 kg pack

Optimally esterified meta-tartaric acid

Treatment aim

Prevention of tartaric precipitation

Product and effect

Application of Metavin® Opti offers the following advantages:

- Better protective effect due to extremely stable esterification compared to conventional tartaric acids
- Longer stability due to larger macromolecules
- Constant quality due to special manufacturing process

Dosage

10 g/100 L



VinoStab® | 1/5/20/1,000 kg pack

Carboxymethylcellulose

Treatment aim

Prevention of precipitation of potassium hydrogen tartrate

Product and effect

The application of VinoStab® offers the following benefits:






- Prevents of submicroscopic tartrate crystal seeds growing
- Stabilizing effect depending on oversaturation of the wines
- Possibility of precise evaluation of stability by determining the saturation temperature, or by the mini-contact process (Erbslöh EasyKristaTest)

Dosage

75–130 mL/100 L



SO₂ PRODUCTS

	Application	Description	Dosage (g/100 L)	Packaging (kg)
 Kadifit	Sulphurisation of must and wine	Sulphurisation with potassium disulphide, 50% SO ₂ content in powder	5–15	0.01 1 25
 Oenodose 5	Sulphurisation of must and wine	Effervescent sulphur tablets	1 tablet for 225 L (barrique) = release of 22 mg SO ₂	Pack with 42 tablets
 Solution sulfureuse P15	Sulphurisation of must and wine	Liquid	6.7 mL/100 L = 10 mg/L SO ₂	10 20
 Sulfo Hubert 40	Sulphurisation of must, promotes yeast propagation	Liquid, sulphurisation with ammonium bi-sulphite	5–15	20
 VinProtect	Application in must	Protection against oxidation and preservation of the aroma potential, reduction of SO ₂ discharge	10–20	1

ACIDITY MANAGEMENT

Boerovin | 10/1,200 kg pack

Biologically obtained L(+) lactic acid (liquid 80%)

Treatment aim

Acidification and microbiological protection

Product and effect

The application of Boerovin offers the following advantages:

- Not degradable by bacteria
- No risk of crystal precipitation and potassium loss
- Particularly harmonious from a sensory point of view
- Liquid - no dissolving - no clumping - can be dosed directly

Dosage

15–450 g/100 L



Erbslöh-Kalk | 25/1,000 kg pack

Precipitated, chemically pure calcium carbonate

Treatment aim

Reduction of tartaric acid in must and wine

Product and effect

The application of Erbslöh Kalk offers the following advantages:

- Increase of the pH-value to enable MLF
- Precipitation of insoluble calcium salt
- Easy separability
- Usable from must to wine
- Precise implementation of minor deacidification is possible

Dosage

For a deacidification by 1 g/L, 67 g Erbslöh Kalk /100 L are required



Ercobin | 25/1,000 kg pack

Pure vitamin C product

Treatment aim

Oxidation protection and flavour stabiliser

Product and effect

The application of Ercobin offers the following advantages:

- Improves the shelf life of wines and sparkling wines
- Particularly beneficial for low-acid wines
- Prevention of UTA symptoms

Dosage

Maximal 25 g/100 L



Kalinat | 1/25 kg pack

Potassium hydrogen carbonate

Treatment aim

Fine deacidification of must and wine

Product and effect

The application of potassium bicarbonate offers the following advantages:

- Acid correction until shortly before bottling
- No crystal precipitation
- Fast bottling-readiness of the wine

Dosage

For a deacidification by 1 g/L, 67 g Kalinat/100 L are required



Malicid® | 1/25 kg pack

Special product for extended double salt deacidification according to Dr. Würdig

Treatment aim

Deacidification of must and wine independent of the tartaric acid content present in each case

Product and effect

The application of Malicid® offers the following advantages:

- Precise dosage of natural L(+) tartaric acid and highly reactive special double salt lime
- Gentle wine deacidification without shifting the calcium ratios
- Irreplaceable part of acid management in unripe vintages
- Highest deacidification range

Dosage

For a deacidification by 1 g/L, 67 g Neoantacid/100 L are required



Neoantacid | 5/25 kg pack

Special lime

Treatment aim

Double salt acidification of must and wine

Product and effect

The application of Neoantacid offers the following advantages:

- Lime specially selected for double-salt deacidification
- Precipitated, chemically pure calcium carbonate
- Simultaneous reduction of malic and tartaric acid
- Higher deacidification range
- Can also be used for simple deacidification
- Suitable for the extended double-salt deacidification in combination with Malicid®

Dosage

For a deacidification by 1 g/L, 67 g Neoantacid/100 L are required



FILTRATION

eSan

eSan-Filtertuch®

Properties

Monophilic fabric, high throughput, easy to clean

Application

Lees and pre-coat filtration of wine

Note

Made to measure

eSan-Filterbeutel

Monophilic fabric, easy handling and cleaning

Processing of lees (small quantities)

In combination with a press

Filtration aid mixed product

VarioFluxx® P

Properties

Coarse mixture of selected per-lite types with cellulose fibres

Application/Effect

Filtration aid for the filtration of lees, with a high drainage effect

Packaging (kg)

8

VarioFluxx® F

Fine mixture

Compression of the filter cake during pre-coat filtration

15

Pure cellulose-based filtration aid for pre-coat filtration

CelluFluxx® P50

Extra-long fibres for drainage

Ideal for use in chamber and drum filters

17,5

CelluFluxx® P30

Long fibres especially for pre-coating

Fibres with smooth surface and therefore easy to clean

20

CelluFluxx® F75

Medium to long fibres for coarse filtration

Ideal for second pre-coat or continuous dosing

20

CelluFluxx® F45

Medium length fibres for fine filtration

Provision of a filter cake with good structure

20

CelluFluxx® F25

Short fibres for fine filtration

Admixture for regular dosing to adjust the degree of clarification

20

CelluFluxx® F15

Extra short fibres for fine filtration

Increase in clarification efficiency when combined with Cellufluxx® F25

20

Special cellulose

Trub-ex Neu

Properties

Voluminous long-fibre cellulose product

Application/Effect

Pressing aid for mash or the processing of lees

Packaging (kg)

10

