



# ENOFERM AMH™

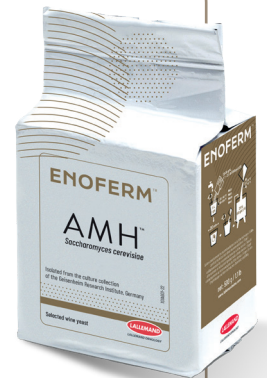
(ASSMANNSHAUSEN)

*Saccharomyces cerevisiae*

For spicy and fruity red wines

## DESCRIPTION

ENOFERM AMH™ is a German isolate yeast originating from the culture collection of the Department of Biochemistry and Microbiology, Geisenheim Research Institute, Germany. A slow and steady fermenter used in red wine fermentation for good color extraction.



## BENEFITS & RESULTS

With its slow and steady fermentation kinetics and its specific properties, ENOFERM AMH™ allows a good extraction from skins, especially in Pinot noir vinification and is a color-friendly yeast. Wine made with ENOFERM AMH™ are described with enhanced spiciness and fruit aroma.

## PROPERTIES\*

- Classified as *Saccharomyces cerevisiae*
- Optimum fermentation temperature range: 20-30 °C
- Alcohol tolerance up to 15% v/v
- Low fermentation rate
- Competitive ("Killer K2") factor sensitive
- Medium nutritional requirement
- Low H<sub>2</sub>S production
- Low foam formation
- Settles well for the wine to be racked off compact lees

*\*subject to fermentation conditions*

## INSTRUCTIONS FOR OENOLOGICAL USE

### A. Rehydration without yeast protector

**Dosage rate: 25 g/hL**

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

### B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

#### + Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable.

## PACKAGING AND STORAGE

- Available in 500 g and 10 kg
- Store in a cool dry place
- To be used once opened

Distributed by:

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The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. May 2024.



WINE  
YEASTS



WINE  
BACTERIA



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/PROTECTORS



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ENZYMES



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