



DRIED YEAST OENOFERM COLOR 500 G



Gross price:
161 €

Net price:
131 €

Oenoferm® Color

Full-bodied red wines with cherry accents

Color is a *Saccharomyces cerevisiae* var. *bayanus* which promotes the formation of deep and stable color in red wines. The resulting wines are full of character, driven by tannins, offer good aging potential and an excellent body.

At a glance:

ALCOHOL TOLERANCE	16,0 VOL.-%
Fermentation temperature	18 - 28 °C
Influence on MLF	Neutral
Nitrogen requirement	Moderate
Range of use	Premium red wines, wines with aging potential





Aroma profile	<ul style="list-style-type: none">• Elegant notes of ripe fruits• Emphasises spicyness if typical for varietal• Batonnage improves integration and balance
Special features	Specifically for maturation with oak
Dosage	20 - 40 g/100 L
Packaging unit	0,5 kg 10 kg

