



## DRIED YEAST OENOFERM INTERDRY 500 G



**Gross price:**  
**37 €**

**Net price:**  
**30 €**

### **Aromatic yeast - suitable for stopped fermentation wines**

Oenoferm® InterDry is used for fruit-driven wines with the full spectrum of ripe fruit aromas. The fermentation can easily be interrupted at any point by cooling. This enables the production of wines with inherent sweetness.

### **At a glance:**

ALCOHOL TOLERANCE	13,0 VOL.-%
Fermentation temperature	18 - 22 °C
Influence on MLF	Neutral
Nitrogen requirement	Moderate
Range of use	Stopped fermentations to preserve inherent fructose
Aroma profile	<ul style="list-style-type: none"><li>• Notes of melon, apple, pear</li><li>• Exotic fruits like mango and pineapple</li></ul>





Special features	<ul style="list-style-type: none"><li>• Can easily be stopped by cooling</li><li>• Low SO2 production</li></ul>
Dosage	20 g/100 L
Packaging unit	0,5 kg

