

OENOFERM PINK 500 G



Gross price:
37 €

Net price:
30 €

Oenoferm® Pink

Modern, dry, fruit-forwarded rosé wines

Oenoferm® Pink supports the style of international rosé wines - crisp, dry and with pronounced fruit. The fashionable colour effect in the wines is reddish pink, with violet reflections. Oenoferm® Pink brings to life a floral aroma, raspberry, red fruits and subtle spice

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AT A GLANCE:

ALCOHOL TOLERANCE	15,0 VOL.-%
Fermentation temperature	13 - 20 °C
Influence on MLF	Negative

Nitrogen requirement	Moderate
Range of use	Dry rosé wines of brilliant color
Aroma profile	<ul style="list-style-type: none">• Raspberry• Fresh, clean notes
Special features	<ul style="list-style-type: none">• Up to 8 g/l Glycerol• Bayanus strain, ensures complete fermentation• very low production of volatile acid
Dosage	20 - 30 g/100 L
Packaging unit	0,5 kg