

## OENOFERM ZWEIGELT 500G



**Gross price:**  
**188 €**

**Net price:**  
**153 €**

### Yeast Oenoferm Zweigelt F3

Yeast intended for the fermentation of red wines from Zweigelt grapes, promoting the character of this variety.

#### Product description:

Oenoferm®Zweigelt is dried yeast isolated in pure culture from yeast strains from the Höhere Bundeslehranstalt Klosterneuburg institute (Federal Training Center Klosterneuburg). Oenoferm®Zweigelt is a strain LW 415-58 of the species *Saccharomyces cerevisiae*. The yeast was specially selected for the fermentation of the Zweigelt grapes to give it a sensory fruity fullness characteristic of the variety.

Approved in accordance with the law and regulations currently in force in the EU. Purity and quality have been proven in laboratories.

F3-Erbslöh yeast production process - destined for fermentation

Experience in the production of valuable and approved Erbslöh Oenoferm® yeast strains allows you to increase their strength. A nutrient rich in minerals and vitamins was used to cultivate the yeast. Oenoferm® Zweigelt fermentation safely, even under stressful conditions.