



UNIVERSAL YEAST FOR PURE, TYPICAL VARIETAL WINES, OENOFERM®



Universal yeast for pure, typical varietal wines

Oenoferm® is a classical strain for producing pure, typical varietal wines. It creates fresh, stimulating wines.

At a glance:

Alcohol tolerance 14,0 Vol.-%

Fermentation temperature 16 - 22 °C





DESTILLER

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Influence on MLF Neutral

Nitrogen requirement Moderate

Range of use Any white grape variety

Aroma profile Clean, fresh flavour profile - hints of apple and vineyard peach

Special features Suitable for wine and cider

Dosage 20 - 40 g/100 L

Packaging unit 0,5 kg

10 kg



DESTILLER

Destiller - Anna i Seweryn Fabijaniak

ul. Grunwaldzka 37

37-560 Pruchnik

Tel.: +48 660 143 042

E-mail: biuro@destiller.pl

Godziny pracy

Poniedziałek - piątek 8:00 - 18:00

www.destiller.pl