



DRIED YEAST OENOFERM INTERDRY 500 G



Gross price:
159 €

Net price:
129 €

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	• Notes of melon, apple, pear • Exotic fruits like mango and pineapple



Special features	• Can easily be stopped by cooling • Low SO2 production
Dosage	20 g/100 L
Packaging unit	0,5 kg

DEVICE SPECIFICATIONS

Mead: **tak**