



DRIED YEAST OENOFERM MERLOT 500 G



Gross price:
143 €

Net price:
116 €

Oenoferm Merlot

A special yeast strain for fermenting wines at a controlled, low temperature of 13-17°C or lower. Ensures the preservation of the maximum amount of aromas. Dosage: 15 g / 100 liters at 13-17°C and 25 g / 100 liters at lower temperatures.

Oenoferm yeast table from ERBSLOH

Erbslöh dry yeast for professional winemakers has been a household name in the wine industry for years. The exceptionally high-quality dry yeast is sold in 500 g vacuum packs, which are sufficient for approximately 1,500-3,500 liters, depending on the dosing requirements.

DEVICE SPECIFICATIONS

Oenological yeasts: [tak](#)

