METSCHNIKOWIA PULCHERRIMA YEAST, OENOFERM® MPROTECT

Metschnikowia pulcherrima yeast, for bioprotection. An innovative bioprotection against undesirable microbiological activities. The early application of Oenoferm® MProtect effectively suppresses the proliferation of wild yeasts, fungi and bacteria.

At a glance:

- Alcohol tolerance 6,0 Vol.-%
- Fermentation temperature 4 – 10 °C
- Influence on MLF Neutral
- Nitrogen requirement Low
- Range of use Bioprotection of grapes and must
- Aroma profile Prevents off-flavours in the later wines, such as volatile acids or ethyl acetate

Special features
Replaces the possible use of SO2, thereby reducing the overall balance of SO2
Earliest possible application is beneficial, i.e. dosing into transport containers
Can be applied on surfaces of harvesters, machinery, sorting tables etc.

Dosage 2 – 7 g/100 L
Packaging unit 0,5 kg

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