

OENOFERM FINESSE 500 G



Gross price:
165 €

Net price:
134 €

Oenoferm® FinesseWines with improved mouthfeel and elegant fruitiness

An excellent fermentation behaviour gives white and rosé wines a lot of fruit and a precise aromatic profile. At the same time, the yeast hardly forms any sulphur or volatile acidity. Oenoferm® Finesse reveals a very wide range of aromas and elegantly brings out both thiols and terpenes. The mouthfeel is characterised by a striking amount of fullness and length.

AT A GLANCE:

ALCOHOL TOLERANCE	16,0 VOL.-%
Fermentation temperature	10 – 20 °C recommended
Influence on MLF	Positive
Nitrogen requirement	Medium
Range of use	White and rosé wines



Aroma profile	• High expression of varietal aromas • Terpens and thiols are both emphasized
Special features	• Very good mouthfeel • Completes fermentation at low temperatures • Forms hardly any SO2 or volatile acidity
Dosage	20 - 40 g/100 L
Packaging unit	0,5 kg

