



## OENOFERM VELTLINER F3 500 G



**Gross price:**  
**183 €**

**Net price:**  
**149 €**

Yeast Oenoferm Veltliner F3 20 g per 100 l. Dried yeast selected for white wines, promoting the fruity, pepper-spicy aroma of the Grüner Veltliner.

### Product description:

Oenoferm® Veltliner yeast of the species *Saccharomyces cerevisiae* (var. Bayanus) has been specially selected for the inoculation of Grüner Veltliner grape must. Oenoferm® Veltliner have the special property of promoting the fruity, peppery and spicy aroma of the Grüner Veltliner. In addition, the yeast ferments completely, even when the process is carried out at low temperatures.

Approved in accordance with the law and regulations currently in force in the EU. Purity and quality have been proven in laboratories.

F3-Erbslöh yeast production process - destined for fermentation

Experience in the production of valuable and approved Erbslöh Oenoferm® yeast strains allows you to increase their strength. A nutrient rich in minerals and vitamins was used to cultivate the yeast. Oenoferm® Veltliner fermentation safely, even under stressful conditions.

