



YEAST FOR THE PRODUCTION OF AROMATIC WHITE AND ROSÉ WINES, OENOFERM® AROME



Oenoferm® Arôme

Yeast for the production of aromatic white and rosé wines

Yeast selected for its excellent fermentation performance at low temperatures with a high aromatic potential. At these temperatures, Oenoferm® Arôme favours the production of esters, giving wines with an intense fruitiness and a balanced mouthfeel.





At a glance:

Alcohol tolerance 14 Vol.-%

Fermentation temperature 12 - 18 °C

Influence on MLF Neutral

Nitrogen requirement Moderate

Recommended range of use White and rosé wines

Aroma profile Exuberant esther notes, fruity nose and balanced palate

Special features

Low volatile acidity production

Low SO₂ and H₂S production

Average glycerol production: 4 to 6 g/l

Dosage 20 g/100 L

Packaging unit 0,5 kg

10 kg

