



OENOLEES® 1 kg

Brand: Laffort

Shipping time: 24h - available

Przeznaczenie: Wina białe

Przeznaczenie: Wina czerwone

Przeznaczenie: Wina różowe

Price

252,88 PLN

Description

OENOLEES®



Specific preparation of yeast cell walls for eliminating specific polyphenols responsible for bitterness and astringency. Patent EP 1850682.

Developed as a result of **LAFFORT**'s research on the properties of yeast lees and their importance in wine fining, **OENOLEES®** contributes towards improving the gustatory qualities of wine by:

- Reducing aggressive characters (fining effect).
- Elevating midpalate sensations thanks to its content in Hsp12 peptide.
- Improves finesse and foam persistence on sparkling wines.