



ZYMAFLORE® yeast X16

500g

Catalog number: X16.001

Brand: Laffort

Shipping time: up to 14 working days - on demand

Przeznaczenie: Cydry

Przeznaczenie: Organiczne

Przeznaczenie: Wina białe

Przeznaczenie: Wina różowe

Price

44,00 PLN

Description

ZYMAFLORE® X16



Yeast for aromatic white and rosé wines with high production of fermentation aromas (esters). Breeding selection. Grape varieties: Chardonnay, Chenin, Ugni blanc, Colombard. Other red varieties for rosé wines.

- Very high fermentation capacity.
- High aromatic production (esters).
- POF (-) character [no vinyl phenol formation], generating a delicate, clean wine profile.
- Adapted to difficult fermentation conditions.

Recommended for:

- * Aromatic and modern wines.
- * Wines with strong fermentation aroma profiles.