



## ZYMAFLORE® ÉGIDE yeast 500g

Catalog number: egide100

**Brand: Laffort**

Shipping time: up to 14 working days - on demand

Przeznaczenie: Organiczne

Przeznaczenie: Wina czerwone

Przeznaczenie: Wina musujące

### Price

88,00 PLN

## Description

### ZYMAFLORE® ÉGIDE <sup>TDMP</sup>



Non-Saccharomyces yeast (*Torulaspora delbrueckii* and *Metschnikowia pulcherrima*) for harvest bioprotection of grapes and juices, as an SO<sub>2</sub> reduction strategy. Terroir selection.

- Colonisation of the medium, without any detected fermentation activity (no assimilation of sugars or nitrogen, no difference in turbidity levels at the end of the settling process).
- Implantation of the inoculated *Saccharomyces cerevisiae* strain facilitated.
- Inhibits the growth of indigenous flora.
- Can be used dry or rehydrated.

[Product sheet](#)  
[Rehydrating yeast](#)  
[Safety sheet](#)