



ZYMAFLORE® XPURE 500g

Catalog number: XPURE-0.01

Brand: Laffort

Shipping time: 24h - available

Przeznaczenie: Wina czerwone

Price

44,00 PLN

Description

ZYMAFLORE® XPURE



Yeast recommended for wines with high aromatic purity, freshness, expression of black fruit notes and great smoothness on mouthfeel. Breeding selection. Grape varieties: Red grape varieties.

- Particularly adapted for red wines with a great aromatic purity, fully expressive of the grapes.
- Low SO₂ and SO₂-binding agents production.
- Masks the perception of green characters.
- Enhances the expression of black fruit notes and aromatic freshness.
- Allows the making of wines with a great smoothness of mouthfeel.
- Excellent fermentation capacities.