



## **ZYMAFLORE® yeast VL3 500g**

Catalog number: VL3-0.01

**Brand: Laffort**

Shipping time: 24h - available

Przeznaczenie: Wina białe

Przeznaczenie: Wina różowe

### **Price**

44,00 PLN

## **Description**

### **ZYMAFLORE® VL3**



Yeast known for expressing thiol-type varietal aromas (Sauvignon blanc). Terroir selection. Grape varieties: Sauvignon blanc, thiol-type varieties.

- Isolated in Bordeaux.
- Great aptitude for expressing varietal aromas in Sauvignon blanc from the odourless precursors in the must.
- Volume and roundness.

Recommended for:

- \* Wines of finesse and elegance.
- \* Wine with a strong volatile thiol-type varietal aromatic profile.