



## ZYMAFLORE® Omega yeast 500g

Catalog number: OMEGA-0.5

**Brand: Laffort**

Shipping time: 7 dni

Przeznaczenie: Wina białe

Przeznaczenie: Wina czerwone

Przeznaczenie: Wina różowe

### Price

329,58 PLN

## Description

### ZYMAFLORE OMEGA<sup>LT</sup>



**Non-Saccharomyces yeast (*Lachancea thermotolerans*) for the BIOAcidification of wine.**

**ZYMAFLORE® OMEGA<sup>LT</sup>** is a strain resulting from mass selection from the species *Lachancea thermotolerans*, selected for its ability to convert part of the sugar in the must into L-lactic acid.

Hot climates can result in grapes with insufficient acidity, harming the quality of the wines produced. ZYMAFLORE® OMEGA<sup>LT</sup> is a microbiological solution for BIOAcidification of wines to achieve freshness and balance.

**The use of ZYMAFLORE® OMEGA<sup>LT</sup> allows:**

- An increase in total acidity.
- A drop in pH.
- A reduction in the alcoholic strength of the wines produced by converting fermentable sugars into acid rather than ethanol.

### DOSE

Recommended dose: 20 - 40 g/hL (200 - 400 ppm).

- In sequential inoculation: 20 - 40 g/hL (200 - 400 ppm).
- In co-inoculation: 30 - 40 g/hL (300 - 400 ppm).

[Product sheet](#)

[Yeast rehydration protocol](#)

[Safety sheet](#)