



ZYMAFLORE® SPARK yeast 500g

Catalog number: SPARK-0.5

Brand: Laffort

Shipping time: 24h - available

Przeznaczenie: Organiczne

Przeznaczenie: Wina białe

Przeznaczenie: Wina musujące

[See more](#)

Price

141,52 PLN

Description

ZYMAFLORE® SPARK



Secondary fermentation and harsh conditions.

- Fermentation of still wine and secondary fermentation of sparkling wines.
- Resistant to difficult fermentation conditions (potential alcohol, turbidity, temperature).
- Tolerates high levels of SO₂ and alcohol.

Dosage: 20 - 30 g/hL.

Tested and verified by the CIVC microbiology technology pole laboratory.

Yeast recommended for excellent, elegant and full-bodied sparkling wines.

Develops tertiary aromas for delicate, complex and elegant sparkling wines.