



Zymaflore ALPHA yeast 500g

Catalog number: ALPHA-0.5

Brand: Laffort

Shipping time: 24h - available

Certyfikat: Produkt wegański

Certyfikat: Bez alergenów

Certyfikat: Organiczny - Ecocert

[See more](#) [See more](#) [See more](#) [See more](#) [See more](#)

Price

366,28 PLN

Description

ZYMAFLORE® ALPHA^{TD}



Torulaspora delbrueckii – Crafting the biodiversity: in association with *S. cerevisiae* for wines with high organoleptic complexity. Terroir selection. Grape varieties: All wines.

- Significant volume and length on the palate.
- Enhances aromatic diversity and intensity.
- Low volatile acidity production.
- Aromatic purity (POF(-)), low acetaldehyde, acetoin, diacetyl, volatile acidity and H₂S production.

Recommended for white, red or rosé wines with superior organoleptic complexity (both aromatic composition and palate depth).

[Safety sheet](#)