



FRESHAROM® 1kg

Catalog number: FRESHAROM1

Brand: Laffort

Shipping time: 24h - available

Price

218,12 PLN

Description

FRESHAROM®



Specific preparation of inactivated yeast with high protective power (5,3%), for aroma preservation in white and rosé wines.

Thanks to its unique reducing metabolite composition, **FRESHAROM®** is able to:

- Allow the yeast to assimilate glutathione precursors (cysteine, N-acetyl cysteine) during AF, and therefore boost wine glutathione content.
- Protect the aromatic potential of the wine and significantly delay the appearance of oxides notes (ageing aromas: sotolon and phenylacetaldehyde).
- Inhibit the browning mechanism.
- Favor yeast nutrition during alcoholic fermentation.

FRESHAROM® produces wines that are more aromatic and with higher ageing potential.

Elaboration of sparkling wines:

- Obtains more aromatic sparkling wines with better cellaring potential.
- Thanks to its composition, **FRESHAROM®** participates actively to the bubble finesse and foam persistence.
- Particularly adapted to the Charmat method.