



OENOFINE® NATURE 1 kg

Catalog number: OENOFI-NATUR-1

Brand: Laffort

Shipping time: up to 14 working days - on demand

Price

225,65 PLN

Description

OENOFINE® NATURE



Preparation based on inactivated yeasts, vegetable proteins (patatin & pea protein) and calcium bentonite for the fining of musts and wines.

The unique formulation of OENOFINE® NATURE allows elimination of phenolic compounds from musts and wines, providing better hue stability and protection against oxidation while preserving the aromatic potential.

- Vegetable protein, specifically selected for its strong reactivity with phenolic compounds.
- Inactivated yeasts, intended to treat bitterness and refine the wine.
- Natural calcium bentonite with strong settling properties to facilitate racking.
- OENOFINE® NATURE is an alternative to the use of PVPP.