



METSCHNIKOWIA PULCHERRIMA YEAST, OENOFERM® MPROTECT



Metschnikowia pulcherrima yeast, for bioprotection. An innovative bioprotection against undesirable microbiological activities. The early application of Oenoferm® MProtect effectively suppresses the proliferation of wild yeasts, fungi and bacteria.

At a glance:





- Alcohol tolerance 6,0 Vol.-%
- Fermentation temperature 4 - 10 °C
- Influence on MLF Neutral
- Nitrogen requirement Low
- Range of use Bioprotection of grapes and must
- Aroma profile Prevents off-flavours in the later wines, such as volatile acids or ethyl acetate

Special features

Replaces the possible use of SO₂, thereby reducing the overall balance of SO₂

Earliest possible application is beneficial, i.e. dosing into transport containers

Can be applied on surfaces of harvesters, machinery, sorting tables etc.

Dosage 2 - 7 g/100 L

Packaging unit 0,5 kg

