



## OENOFERM FINESSE 500 G



**Bruttopreis:**  
**37 €**

**Nettopreis:**  
**30 €**

Oenoferm® FinesseWines with improved mouthfeel and elegant fruitiness

An excellent fermentation behaviour gives white and rosé wines a lot of fruit and a precise aromatic profile. At the same time, the yeast hardly forms any sulphur or volatile acidity. Oenoferm® Finesse reveals a very wide range of aromas and elegantly brings out both thiols and terpenes. The mouthfeel is characterised by a striking amount of fullness and length.

### AT A GLANCE:

ALCOHOL TOLERANCE	16,0 VOL.-%
Fermentation temperature	10 - 20 °C recommended
Influence on MLF	Positive
Nitrogen requirement	Medium
Range of use	White and rosé wines





Aroma profile	<ul style="list-style-type: none"><li>• High expression of varietal aromas</li><li>• Terpens and thiols are both emphasized</li></ul>
Special features	<ul style="list-style-type: none"><li>• Very good mouthfeel</li><li>• Completes fermentation at low temperatures</li><li>• Forms hardly any SO2 or volatile acidity</li></ul>
Dosage	20 - 40 g/100 L
Packaging unit	0,5 kg

