

## OENOFERM RHEINGAU F3, 500 G



## Gross price: 190 €

Net price: 154 €

Rheingau Rieslings enjoyed a global reputation at the end of the nineteenth century. In addition to the climate conditions, it was above all the special microbiota that had a decisive influence on Riesling's special aroma profile. In cooperation with Hochschule Geisenheim University, we have succeeded in isolating one of these special yeasts. Oenoferm® Rheingau F3 was selected from a plethora of strains because of its outstanding properties. The powerful expression of aromatic components is particularly noteworthy. The yeast is suitable for production of premium white wines.



Destiller - Anna i Seweryn Fabijaniak ul. Grunwaldzka 37 37-560 Pruchnik Tel.: +48 660 143 042 E-mail: biuro@destiller.pl

Godziny pracy Poniedziałek - piątek 8:00 - 18:00 www.destiller.pl