



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.

