

OENOFERM X-THIO 500 G



Gross price:
37 €

Net price:
30 €

Oenoferm® X-thiol
Alcohol-tolerant hybrid yeast for exotic aromas

Oenoferm® X-thiol is a GMO-free hybrid yeast selected by Erbslöh. It possesses great fermentation strength and brings alive the true potential of thiolic components.

AT A GLANCE:

ALCOHOL TOLERANCE	16,0 VOL.-%
Fermentation temperature	<15 - 22 °C
Influence on MLF	Neutral
Nitrogen requirement	Low - Medium
Range of use	Highly expressive wines



Aroma profile	<ul style="list-style-type: none">• Exotic fruits• Cassis, grapefruit, boxwood
Special features	Very low formation of SO ₂ and H ₂ S
Dosage	20 - 40 g/100 L
Packaging unit	0,5 kg

