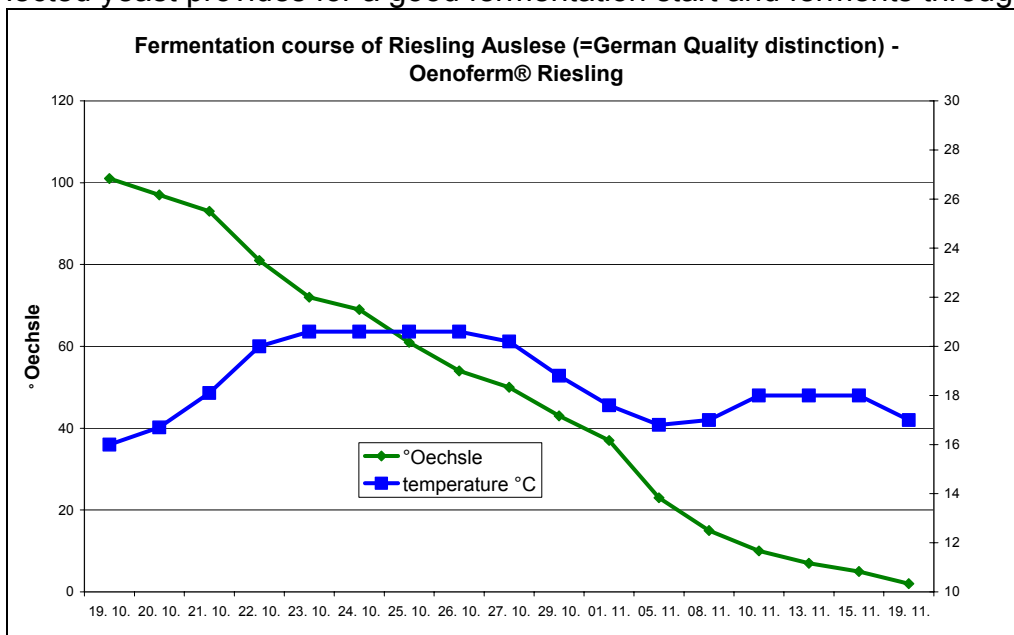


Oenoferm® Riesling – for typical Riesling wines with distinct aroma profile

Oenoferm® Riesling is the new yeast strain E 68/73, successfully tested on a large scale for several years for its suitability in fermentation kinetics and sensory evaluation. Oenoferm® Riesling is specially suited for the fermentation of Riesling musts and produces excellent Riesling wines of typical varietal feature with distinct individual terroir characteristic. Oenoferm® Riesling promotes the development of delicate, fruity peach aromas (aromatic, slightly tart European peach varieties), particularly at ideal fermentation temperatures of 15 to 18°C. Of course, this selected yeast provides for a good fermentation start and ferments through reliably.



Aroma profile Oenoferm® Riesling

