



Art. 001.332.6

<https://www.brouwland.com/en/qr/001.332.6>

dried yeast Bioferm Rouge 500 g

Dried wine yeast BIOFERM ROUGE

Saccharomyces Cerevisiae var. Cerevisiae. Yeast specially selected for the fermentation of red, aromatic wines with a higher production of esters and fatty acids. Frequently used for Cabernet Sauvignon, Pinot Noir and Merlot. Quick start. Contains a 'killer' factor to inhibit wild yeasts. Alcohol tolerance: 15 % vol. Wide temperature range: 12-35 °C. Dosage: 2-3 g/10 litres.



Specification

Packing dimensions and weight:

Weight	0.5 kg
Length	15.3 cm
Height	6 cm
Width	10.5 cm
EAN code	5425000393641

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Dried wine yeast BIOFERM

Through its many years of experience, BIOFERM has created an excellent range of dried yeasts to offer a solution to every winemaker. You prefer sweet wines? You need a yeast for colder temperatures? You like strong red wines? There is a special yeast available for every type of wine. The BIOFERM yeasts are the only yeasts available in vacuum pouches of 100 g, in addition to the standard 7 g packs. This guarantees a maximum shelf life and viability.

Brouwland bv
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