



Viniflora® Oenos

Product Information

Description

Viniflora® oenos is a freeze-dried pure culture of *Oenococcus oeni*. It is a heterofermentative malolactic bacteria which has been carefully selected to induce malolactic fermentation after direct inoculation into the wine. It ensures a fast and safe malolactic fermentation.

Application

Viniflora® oenos has been selected for its overall outstanding performance and capability to perform fast and clean malolactic fermentation in most wines. This strain can be used in both red wine and white wine. Among the features of Viniflora® oenos can be mentioned:

- Very high fermentation speed
- Clean and classic flavor profile
- Low production of volatile acidity
- Excellent all round tolerance towards pH, alcohol, temperature and SO₂
- No production of biogenic amines
- High inoculation level which ensures a completed malolactic fermentation

Viniflora® oenos should be added to dry wine, right after the alcoholic fermentation.

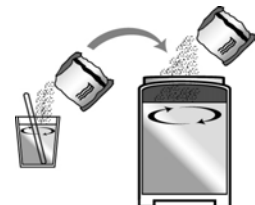
Instructions for use

Viniflora® oenos should always be inoculated directly into the wine. No dehydration or reactivation is required.

1. Remove the pouch from the freezer 15 min. before use and place at room temperature. Make sure that the dosage complies with the amount of wine to be inoculated (see *Packing size, page 2*)



2. Add the granulated culture directly to the wine. To make inoculation easier, the culture can be dissolved in a smaller volume first and added to the total volume right after. Make sure that the culture is completely dissolved in the wine.



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Technical data

Inoculation temperature range	17-25°C (62°F - 77°F)
pH minimum	3.3 ^{*)}
Total SO₂, max. addition before alcoholic fermentation	40 ppm (white vinification) ^{*)} 70 ppm (red vinification) ^{*)}
Alcohol maximum	14 % vol ^{*)}
Storage and shelf life	Freeze-dried cultures should be stored at -18°C (0°F) or below. If the cultures are stored at -18°C (0°F) or below, the shelf life is at least 36 months. At +5°C (41°F) the shelf life is at least 6 months.
Appearance	off- white granulate
Packaging	Airtight alufoil sachets packed in a cardboard box.

**) (note: that these inhibitory factors act in synergy. The individual tolerances are valid only if other conditions are favourable.*

Packing

Packing size	Material number
Sachets for:	
10 x 1.5g for 250 L / 66 US gal.	100315
5 x 15g for 2,500 L / 660 US gal.	100316
1 x 150g for 25,000 L / 6600 US gal.	100317

Technical service

Chr. Hansen's worldwide facilities and the personnel of our application and technology center are at your disposal with assistance and instructions.

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