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Chris Hansen Malolactic Bacteria Info Sheet

Viniflora® Oenos is an *anaerobic* freeze-dried pure culture of *Oenococcus oeni*. It is a heterofermentative malolactic bacteria which has been selected to ensure a fast and safe malolactic fermentation when inoculated directly into wine. It has an excellent all-around tolerance towards pH, alcohol, temperature and SO₂. These cultures can be used both in red and white wines.

Storage & Shelf Life: 37 months when frozen or 6 months at refrigerator temperature. **KEEP REFRIDGERATED OR FROZEN!**

Application & Directions for use:

- Can be used for early co-inoculation, late co-inoculation as well as sequential inoculation
- Direct inoculation into wine; no rehydration necessary
- High numbers of active cells which ensure a quick start of fermentation
- High level of microbiological purity
- Low production of volatile acidity
- Excellent tolerance towards pH, alcohol, temperature and SO₂
- Does not produce biogenic amines

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. Keep the fermentable between 62°-77°F for optimum performance.

2. Open the pouch and add the granulated culture directly to wine. The culture can be dissolved in a smaller volume first and added to the total volume right after, if required. Make sure that the culture is completely dissolved in the wine.

DO NOT STRETCH THE CULTURE BEYOND IT'S RECOMMENDED DOSAGE; OVER-APPLICATION IS RECOMMENDED FOR BEST SUCCESS.

3. Allow between 14 and 30 days for completion. Test for completion with a Chromatography test.

4. Once completed, add the appropriate amount of SO₂ to keep your wine safe.

Optional strains:

CH2: excellent all-purpose ML fermenter, pH above 3.2, temp between 63-77F, abv below 14%, available in 66 gal or 660 gal treatments

CH11: pH tolerant to 3.0, SO₂ to 35ppm, temp between 57°-77°F and abv to 15%, available in 660 gal treatment

CH16: for red wines, pH tolerant to 3.4, SO₂ to 40ppm, temperature 62°-77°F and abv to 16% works fast, available in 66 gal or 660 gal treatments

CH35: for white wines, pH tolerant to 3.0, SO₂ to 45ppm, temps 59°-77°F, alcohol to 14% abv, available in 66 gal or 660 gal treatments

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