

Biological Acidity Reduction VINIFLORA® OENOS

1 B 3.6.4.1 · ISc
09/2002

(*Oenococcus oeni* DSM 7008)

VINIFLORA® OENOS is a new type of highly active *Oenococcus oeni* compound for use in the preparation of wines to biologically reduce acidity. A unique technological standard makes it possible to quickly and reliably reduce acidity biologically through direct inoculation and thus provide the ideal conditions for complete and dependable control. Application of this product produces a rounder tasting, more harmonious wine of maximum stability and avoids the uncalculated risk of spontaneous acidity reduction.

The specific qualities of VINIFLORA® OENOS:

- ▶ Maximum vitality and activity development in wine and can therefore be used directly as a dry product (without reactivation)
- ▶ All-purpose application to red and white varieties of grape
- ▶ Reliably prevents spontaneous, improper acidity reduction
- ▶ Produces more harmonious wines with maximum biological stability

Application

VINIFLORA® OENOS is packaged in bags sufficient for 25 hl and 250 hl of wine respectively. Do not dose less than the recommended quantity. A lower dosage promotes spontaneous bacterial growth and jeopardizes degradation of malic acid.

Sprinkle the dry VINIFLORA® OENOS product directly into the wine immediately after completion of alcoholic fermentation. Stir in without oxygen pickup or circulate by means of anaerobic pumping.

The drum should be kept sealed as far as possible during BAR.

Product Characteristics

VINIFLORA® OENOS is a high-purity concentrate made of freeze-dried *Oenococcus oeni* cells (DSM 7008 strain). The cell count is specified at more than 500 billion colony-forming units per gram.

VINIFLORA® OENOS has been selected from over 850 lactic acid bacteria strains in accordance with all relevant oenological criteria (organoleptic purity of wine, high tolerance towards alcohol and SO₂ and low pH values, no development of undesired metabolism products). Of particular significance is its ability in its dry state to quickly develop metabolism soon after inoculation. With these excellent properties and its unsurpassed economical viability VINIFLORA® OENOS meets all aspects of technical wine cellar requirements.

Important Notes

Open VINIFLORA® OENOS packaging immediately before use. Do not store any left over product in the open package since air and moisture will render the product inactive within only a short period of time. For this reason, the contents of the package should never be broken down into smaller container units since exposure to the air would damage the bacteria cells unnecessarily.

The ideal working temperature is 17 – 25 °C. Young wines should not be sulfurized (max. 10 mg of free SO₂ per liter, maximum 30 mg per liter of total SO₂). Therefore, check the wine for SO₂ before treating with VINIFLORA® OENOS. The alcohol content may not exceed 14 % by vol.; the pH value must be less than 3.1.

It is particularly important that the factors indicated above work in synergy. If the wine nearly reaches the limits of two or more factors, biological acid reduction is delayed or even rendered impossible. On the other hand, the culture can tolerate extreme values of an inhibitor if the wine is otherwise suitable for biological acid reduction.

Biological acidity reduction normally begins 2 to 3 days after inoculating with VINIFLORA® OENOS and is complete after 1 to 4 weeks depending upon peripheral conditions.

Since VINIFLORA® OENOS uses diacetyl to break down citrate to imperceptible end products, the product can also be used to specifically contribute to harmonization. This degradation is also carried out by living yeast. If a diacetyl note is not desired, add VINIFLORA® OENOS before the initial tapping and do not sulfurize the young wine before the required diacetyl level is reached.

Safety

There are no known detrimental effects if VINIFLORA® OENOS used as directed and processed properly. Since VINIFLORA® OENOS mixes in easily, using this product poses no hazard to health.

Storage

VINIFLORA® OENOS is packaged in gas and watertight laminated aluminum foil. Deep freeze at -18 °C when storing for extended periods. Under these conditions, we guarantee that the product will remain fully active for at least 24 months. The activity will remain for a minimum of 6 months when stored at +20 °C. Store VINIFLORA® OENOS under the conditions indicated above until immediately before use. It is not necessary to adapt the temperature of the wine. Temperatures in excess of 30 °C will damage the bacteria and should be avoided in all instances.

Delivery Information

For

10 hl of wine: Carton (4 laminated aluminum bags)
article number 93.410.901

25 hl of wine: Pack (laminated aluminum)
article number 93.410.905

250 hl of wine: Pack (laminated aluminum)
article number 93.410.910

H.S. Customs-Tariff No.: 3002 90 50

Cerified Quality

VINIFLORA® OENOS complies with all applicable legal directives governing the production of wine and is inspected regularly during the production process to ensure consistently high product quality. These inspections include wide-ranging technical functional criteria as well as safeness in accordance with relevant food production laws. Strict controls are additionally carried out immediately prior to and during final packaging.



Reg. No. 000480 QM

All information is given to the best of our knowledge. However, the validity of the information cannot be guaranteed for every application, working practice and operating condition. Misuse of the product will result in all warranties being voided. Reproduction, even in part, is permitted only with reference to the source. Subject to change in the interest of technical progress.