

Biological Acidity Reduction

VINIFLORA[®] CH11

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Oenococcus oeni

VINIFLORA[®] CH11 is a new type of *Oenococcus oeni* compound selected from a German Riesling must for use in the preparation of white or rosé wines to biologically reduce acidity. The VINIFLORA[®] CH11 direct inoculation culture is particularly suitable for simultaneous inoculation in the must stage with low pH value and low fermentation temperatures (approx. 14 °C). With simultaneous inoculation the high malolactic activity of VINIFLORA[®] CH11 ensures exceptionally rapid and complete acid reduction.

The specific qualities of VINIFLORA[®] CH11:

- ▶ Maximum vitality and activity development in wine and can therefore be used directly as a dry product (without reactivation)
- ▶ All-purpose application for white and rosé wines
- ▶ Particularly suitable for simultaneous inoculation with appropriate must parameters
- ▶ Low diacetyl formation
- ▶ ≥ pH value 3.0
- ▶ Alcohol tolerance up to 15 % by vol.
- ▶ Fermentation temperature ≥ 14 °C with simultaneous inoculation
- ▶ No formation of histamine (biogenic amine)
- ▶ Reliably prevents spontaneous, improper acidity reduction
- ▶ Leads to well-balanced, biologically stable white and rosé wine

Application and Dosage

VINIFLORA[®] CH11 is packaged in bags sufficient for 25 hl of wine. Do not dose less than the recommended quantity. A lower dosage promotes spontaneous bacterial growth and jeopardizes degradation of malic acid.

VINIFLORA[®] CH11 is particularly suitable for simultaneous inoculation and for inoculation immediately after completion of alcoholic fermentation. Sprinkle the dry product directly into the wine. Stir in without oxygen pickup. The packaging should be kept sealed as far as possible during BAR.

Product Characteristics

VINIFLORA[®] CH11 is a high-purity concentrate made of freeze-dried *Oenococcus oeni* cells. The cell count is specified at more than 500 billion colony-forming units per gram. VINIFLORA[®] CH11 has been selected from German Riesling must in accordance with all relevant oenological criteria (organoleptic purity of wine, high tolerance towards alcohol, low temperatures 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[®] CH11 is particularly suitable for simultaneous inoculation and meets all aspects of technical wine cellar requirements.

Important Notes

Do not open VINIFLORA[®] CH11 packaging until 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 units since exposure to the air would damage the bacteria cells unnecessarily.

The ideal working temperature is 15 – 20 °C. Young wines should not be sulfurized (max. free SO₂ content 20 mg/l, max. total SO₂ content 30 mg/l at a pH value of approx. 3.0). Therefore, check the wine for SO₂ before treating with VINIFLORA[®] CH11. The alcohol content must not exceed 15 % by vol.; the pH value must not be less than 3.0.

When selecting a pure yeast for alcoholic fermentation (particularly with simultaneous inoculation), please bear in mind that the yeast should have low tendency to formation of SO₂ and low nutrient consumption.

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® CH11 and is complete after 1 to 2 weeks depending upon peripheral conditions.

Since VINIFLORA® CH11 uses diacetyl to break down citrate to imperceptible end products, the product can also be used to specifically contribute to harmonization. Live yeasts are also involved in this breakdown process. If a diacetyl note is not desired, add VINIFLORA® CH11 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® CH11 is used as directed and processed properly. Since VINIFLORA® CH11 mixes in easily, using this product poses no hazard to health.

Storage

VINIFLORA® CH11 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 36 months. The activity will remain for a minimum of 6 months when stored at +20 °C. Store VINIFLORA® LS 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 under all circumstances.

Delivery Information

For

25 hl of wine: Pack (laminated aluminum)
- Article number 93.453.905

HS customs tariff no: 3002 90 50

Certified Quality

VINIFLORA® CH11 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 laws governing production of foods. Strict controls are carried out immediately before and during final packaging.



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