

# Biological Acidity Reduction

## VINIFLORA CH16

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### (Oenococcus oeni)

#### Direct inoculation culture for high alcohol content red wines

VINIFLORA CH16 is a highly active strain of *Oenococcus oeni* bacteria for direct inoculation of red wines with a particularly high alcohol content. This *Oenococcus oeni* strain was selected from the grape variety Petit Shiraz (16% by vol.) from the Russian River region (California, U.S.A.).

The specific qualities of VINIFLORA CH16 are:

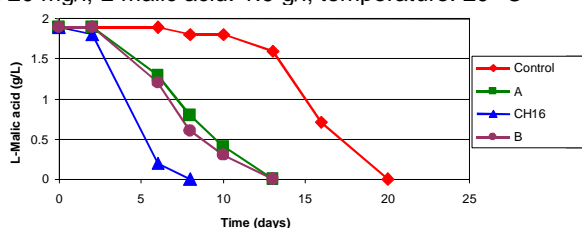
- ▶ Maximum vitality and activity development in high alcohol content red wines
- ▶ Biological acidity reduction in wines up 16% by vol.
- ▶ Produces harmonious wines with maximum biological stability

#### Product Characteristics

VINIFLORA CH16 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 CH16 was selected from 19 cultures (isolates) of various high alcohol content red wines.

Test conditions, Merlot grape variety, Bordeaux region, alcohol content 12.4% by vol., pH 3.41, total SO<sub>2</sub>: < 20 mg/l; L-malic acid: 1.9 g/l; temperature: 20 °C



#### Application and Dosage

VINIFLORA CH16 is packaged in bags sufficient for 10 hl or 25 hl of wine. Do not dose less than the recommended quantity. A lower dosage promotes spontaneous bacterial growth and jeopardizes controlled degradation of malic acid.

Sprinkle the dry VINIFLORA CH16 product directly into the wine immediately after completion of alcoholic fermentation. Stir in without oxygen pickup or circulate by means of anaerobic pumping.

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

#### Important Information

Open VINIFLORA CH16 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 young wine temperature is 18 – 22°C. Young wines should not be sulfurized (max. 20 mg of free SO<sub>2</sub> per liter, maximum 45 mg per liter of total SO<sub>2</sub>). Therefore, check the wine for SO<sub>2</sub> before treating with VINIFLORA CH16. The pH value should not be less than 3.3.

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 inhibitor values if the wine is otherwise suitable for biological acid reduction.

Biological acidity reduction normally begins 1 to 2 days after inoculating with VINIFLORA CH16 and is complete after 1 to 2 weeks depending upon peripheral conditions.

#### Safety

There are no known detrimental effects if VINIFLORA CH16 is used as directed and processed properly. Since VINIFLORA CH16 mixes in easily, using this product poses no hazard to health.

#### Storage

VINIFLORA CH16 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 CH16 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

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For

10 hl of wine: Carton (4 laminated aluminum bags)  
Article number 93.447.901

25 hl of wine: Pack (laminated aluminum)  
Article number 93.447.905

HS customs tariff no: 3002 90 50

## Certified Quality

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VINIFLORA CH16 complies with all applicable legal directives governing the production of wine and is inspected regularly during the production process to ensure consistent 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.



Reg.-Nr. 000480 QM

Wir informieren und beraten Sie nach bestem Wissen. Bitte haben Sie jedoch Verständnis dafür, dass diese Hinweise bei der Vielfalt der Anwendungen, Arbeitsweisen, Betriebsverhältnisse nicht in jedem Fall verbindlich sein können. Nicht bestimmungsgemäßer Gebrauch schließt uns von jeder Haftung aus. Nachdruck, auch auszugsweise, nur mit Quellenangabe gestattet. Änderungen im Zuge von technischen Verbesserungen behalten wir uns vor.