



Viniflora® CH35

Product Information

Description

Viniflora® CH35 is a freeze-dried culture of *Oenococcus oeni*. It is a heterofermentative malolactic bacteria which have been selected and adapted especially for direct inoculation of rosé and white wines. It ensures a fast and safe malolactic fermentation.

Application

Viniflora® CH35 has been selected for its outstanding performance and capability to perform malolactic fermentation in difficult white wines. This strain is the perfect match for rosé and white wines but can also be used with success in red wines. Among the features of Viniflora® CH35 can be mentioned:

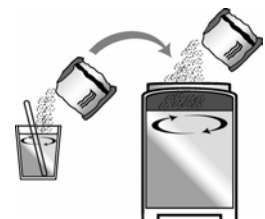
- Outstanding tolerance to low pH and elevated levels of SO₂
- Strong fermenter under harsh white wine conditions
- Clean and fruity flavor profile
- Low production of volatile acidity
- No production of biogenic amines
- Ideal for simultaneous inoculation with yeast (ask your supplier for limitations)
- High inoculation level which ensures a completed malolactic fermentation

Viniflora® CH35 should be added to dry wine, right after the alcoholic fermentation. If a simultaneous inoculation with yeast is wanted, ask your supplier for further information.

Instructions for use

Viniflora® CH35 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.



Technical data

Inoculation temperature range	17-22 °C (62-72°F)
pH minimum	3.0 ^{*)}
Total SO₂, max. addition before alcoholic fermentation	50 ppm (white vinification) ^{*)}
Alcohol max.	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 granulated form
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 no.
Sachets for:	
10 x 2g for 250 L/ 66 US gal.	602676
5 x 20g for 2,500 L/660 US gal.	602677
1 x 200g for 25,000 L/6600 US gal	614677

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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