



Viniflora<sup>™</sup> range includes concentrated high-quality cultures based on *Oenococcus oeni* and *Lactobacillus plantarum* that complete malolactic fermentation (MLF) at the right time without compromising on flavor.

## Failure in MLF can jeopardise a year's good work

- Malolactic bacteria are sensitive to low pH, low temperatures, high alcohol and high SO<sub>2</sub>.
- Spontaneous MLF can lead to biogenic amines and produce faulty flavors.
- Sluggish or late MLF can allow Brettanomyces and spoilage bacteria to proliferate.

## Preserve the good work with Viniflora™ malolactic bacteria

- Ensure bioprotection from spoilage organisms and prevent biogenic amines.
- Modulate the amount of diacetyl and/or fruitiness to deliver your signature wine.
- Speed up MLF, reduce energy costs, stabilize wines earlier and shorten time to market.

Culture	Ideal Temp. °C	Alcohol Tolerance Vol. %	Min. pH	T-SO <sub>2</sub> Toler. mg/l	Flavor Impact	Features
				Classical		
Oenos	17-25	14	3.2	40	Low	Robust and balanced. Suitable for most wines.
CH11	14-25	15	3.0	35	Low	The fastest in performing MLF. Resistant to low temperatures and pH; adapted to cool-climate conditions.
CH16	17-25	16	3.4	40	Medium	High resistance to alcohol. Excels in red wines from warm climates. Provides structure and spicy notes.
CH35	15-25	14	3.1	45	High	Adapted to high SO <sub>2</sub> . Produces diacetyl flavor and brings complexity. Ideal for wines in barrels.
				Specialties		
CiNe™	17-25	14	3.2	30	High	ldeal for reduced sulfites whites and rosés with improved mouthfeel. Also excels with modern-style reds with intense fruity style.
NoVA™ Frozen, NoVA™ Protect, SuperNoVA™ (Freeze-dried)	18-28	< 5	3.5	15	High	The specific strain to ensure bioprotection: NoVA™ Protect for inhibition of unwanted microorganisms. SuperNoVA™ / NoVA™ Frozen perform MLF and excel in fruit weight.
SPARTA™	15-25	< 16	3.0	45	Low	For difficult conditions. Resistant to SO <sub>2</sub> , low pH and high alcohol. Flexible dosage to adapt to various conditions.

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