

Viniflora® bacteria range

Freeze-dried products

	Wine color	MLF flavors	Temp.	Alcohol	Min. pH	Total SO ₂	
Viniflora® CH35 The broadest spectrum	Red, rosé, white	Yes	<u>15-25°C</u>	14% v/v	3.1	<u>45 ppm</u>	Secure MLF High SO₂
Viniflora® CiNe™ The fruit keeper	Red, rosé, white	<u>No</u>	17-25°C	14% v/v	3.2	30 ppm	Fruity, modern and sparkling
Viniflora® CH11 The fastest	Red, rosé, white	Yes	<u>14-25°C</u>	15% v/v	<u>3.0</u>	35 ppm	Low pH/T Timing constraint
Viniflora® Oenos The yard stick	Red, rosé, white	Yes	17-25°C	14% v/v	3.2	40 ppm	Most wines
Viniflora® CH16 The ethanol resistant	Red, rosé	Yes	17-25°C	<u>16% v/v</u>	3.4	40 ppm	High alcohol High maturity

- All Freeze-dried products are available in pouches ready for direct inoculation in: 2.5 hl / 25 hl /250 hl or 66 Gal / 660 Gal / 6,600 Gal EXCEPT CiNe™ and CH11 that are only available in 25 hl (660 Gal) pouches

- Bacteria are living organisms and wine is a harsh environment for them:
Always check temp., alcohol, pH and total SO₂ before inoculation