

CHARD15

STRAIN OF MALOLACTIC BACTERIA SELECTED FOR INOCULATION OF WHITE WINES

CHARACTERISTICS

Chard15 is a strain of *Āenococcus oeni* selected from white wines by Enologica Vason Research and Development Department.

It has been selected for its capacity to carry out safe and fast malo-lactic fermentations, with low production of volatile acidity and biogenic amines.

Good tolerance to low pH and to Sulphur dioxide make it the right bacteria to perform malo-lactic fermentation in white and rosè wines, giving to the wines fresh and elegant notes.

Chard15 is a freeze-dried bacteria for direct inoculation.

APPLICATION

Chard15 is used for biological de-acidification of wines.

To perform a safe malolactic fermentation the wine should not have residual pesticides and the use of sulfur dioxide before fermentation need to be limited. Malolactic bacteria are inhibited by sulfur dioxide, and so the maximum quantity in the wines that are going to be inoculate, should not exceed 30-40 mg/L of total SO₂ and 10mg/L of free SO₂.

The presence of an adequate quantity of nutritional elements is necessary to help bacteria grows.

Malolactic bacterias develop better in young wines at the end of fermentation (residual sugar less than 2 g/L) where the fine lees have not been removed. However, it is possible to co-inoculate yeast and bacteria following the Official Procedures, according to the innovative concept of BIOPROTECTION.

The optimal temperature is 21°C. Malolactic fermentation must be carried out in the following temperature range: 15 - 25°C. The pH of the wine must be over 3.1, if not is better to deacidify the wine to obtain a pH of, at least, 3.2

DIRECTIONS FOR USE

It is advisable to follow the recommended dosage; an inadequate inoculation may cause a delay in malolactic fermentation and the wild microflora may prevail over the selected one.

To obtain the correct acclimation, wait 15 minutes before opening the packages after removing them from the freezer. Shake it, open the package and add the mixture directly to the wine. Keep mixing for around 20 minutes.

If is difficult to completely dissolve the product, mix the culture in a bucket with at least 10 liters of wine for every "25 hL package", then add to the tank immediately.

Avoid exposing the freeze-dried culture to air, even for brief periods: humidity may damage the culture.

For this reason, once they are opened they must be used immediately and they cannot be stored for a later use. Periodically check the progress of the malolactic fermentation.

At the end of the process it is advisable to rack and proceed with a light sulfuring.

PACKAGING

Chard15 is produced exclusively for Enologica Vason by Christian Hansen in three sizes:

- for fermenting 2,5 hL of wine
- for fermenting 25 hL of wine
- for fermenting 100 hL of wine

STORAGE

Up to 24 months at -18°C;

Up to 6 months at + 4°C.

HAZARDOUS

Based on the current legislation the product is classified as: non-hazardous.

TECHNICAL DATA SHEET: 14/07/2015