



Viniflora® SPARTA™

**A new malolactic culture
for difficult fermentation
conditions**

CHR HANSEN

Improving food & health

SPARTA™, a strain of *O.oeni* selected for its performances in challenging winemaking conditions.

A versatile malolactic culture that you can adjust in dosage to suit the conditions of your wine.



Dose	Type	Temp. (°C)	Min. pH	Max. TAV %	Max. T. SO2 (ppm)	Inoc. modus	Dia-cetyl prod.	Sensory profile
50 hl	Direct inoc.	15-25°C	<ul style="list-style-type: none"> • 3.1 • 3.0 with nutrient 	16	<ul style="list-style-type: none"> • 45 • 55 with nutrients 	<ul style="list-style-type: none"> • TA>14 , co-inoculation • TA<14, sequential 	low	Neutral to fruity

Adjustable to wine conditions

1 MLU (malolactic unit) = Flexible dose rate

- 1MLU for 1 hl (difficult conditions*, stuck malo, difficult grapes**) → 1 bag/50 hl
- 1 MLU for 2-4 hl (easier conditions) → A bag/100 -200 hl

Main benefits of SPARTA™

- Fast, short lag phase, robust fermentation
Adapted to difficult parameters (Low pH , High SO2, High ethanol)
- Neutral to fruity flavor
- Easy to adapt to all situations: Flexible dosage concept. No preparation needed
- Suitable for organic wine (use with NO activator)

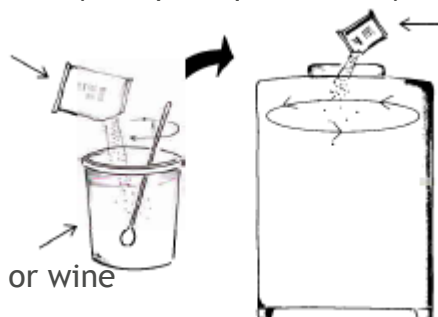
SPARTA™ is a new concept
Variable dosage → variable cost in use

712696 Viniflora® SPARTA™ 10X50 MLU
50 MLU=500g frozen hyper concentrated bacteria



Bactiv-Aid 2.0

Activator (except organic wines)



Viniflora® SPARTA™

Pour the frozen pellets directly in the tank

- Used preferably at the filling of the tank.
- Once tank filled, use without agitation on white wine and with pumping over on red wines.

*Low pH, High SO₂, High Ethanol
**Merlot, Chardonnay