

# Viniflora® MELODY.nsac

## Product information

<b>Description</b>	<p>A unique blend of <i>Saccharomyces cerevisiae</i>, <i>Kluyveromyces thermotolerans</i>, and <i>Torulaspota delbrueckii</i>. This product ensures a safe and reliable red wine alcoholic fermentation, while giving increased flavor impact.</p> <p>The above strains have been especially selected for their enhancement of aroma and flavor in wine. Grapes fermented with MELODY.nsac produce powerful red wines that are distinguishable in complexity, round tannins, and prolonged mouthfeel. The strains have furthermore been selected for their good compatibility with malolactic bacteria cultures, in particular Viniflora® CH16, ensuring a successful malolactic fermentation.</p>
<b>Application</b>	<p>MELODY.nsac is provided as a dried culture that should be rehydrated and activated before addition to the wine, as the standard procedure for active dry yeast.</p> <p>MELODY.nsac will conduct a secure alcoholic fermentation in medium to high alcohol potential red must. The culture can tolerate an alcohol level of 17 % vol. MELODY.nsac produces very low levels of SO<sub>2</sub> and volatile acids.</p> <p><i>Enhanced flavor benefits observed in the following red wine varieties:</i></p> <ul style="list-style-type: none"> <li>• Cabernet sauvignon</li> <li>• Shiraz</li> <li>• Zinfandel</li> <li>• Petit shiraz</li> </ul>
<b>Instructions for use</b>	<p><b>1. Rehydration</b> Add the yeast to unchlorinated tap water in a ration of 1:10 (25-30°C / 77-86°F). Let the yeast absorb water for at least 10 minutes and stir again to a homogenous suspension.</p> <p><b>2. Activation</b> Add unsulphered grape must to the yeast suspension in a ratio of 1:3. Leave the mixture for approx. 20 minutes.</p> <p><b>3.Acclimatisation</b> Add the yeast/must mixture to the must tank. When small bubbles are visible on the surface, pump over to make sure that the yeast is well suspended.</p>
<b>Dosage</b>	<p>It is recommended to use one 500 g pouch in 35-50 hl / 900-1300 US gallons under normal conditions, and in 25-35 hl / 650-900 US gallons under harsh conditions.</p>
<b>Storage and shelf life</b>	<p>Dried yeast stored at +5°C / 41°F will have a shelf life of 30 months from the date of manufacture. Upon opening, the sachet should be used at once.</p>

## Technical data

<b>Temperature range: tolerance limits/ optimum temperature</b>	10-32 °C (50- 90 °F) / 15-28 °C (59- 82 °F)
<b>pH minimum*</b>	3.2
<b>SO<sub>2</sub> tolerance*</b>	30 ppm total at crush
<b>Alcohol maximum*</b>	17.0 % vol
<b>Sugar / Alcohol yield</b>	17.7 g/vol %
<b>Glycerol yield</b>	Approx. 5 - 8 g/l
<b>Appearance</b>	Light/dark brown granulate
<b>Packaging</b>	Vacuum packed aluminum foil sachets

*\*) Note: that these inhibitory factors act in synergy. The individual tolerances are valid only if other conditions are favorable.*

<b>Packaging</b>	<b>Packaging size</b>	<b>Material number</b>
	1 × 500 g	679922

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