

CHR HANSEN

Improving food & health

Viniflora[®] CiNe[™]
The fruit keeper



What is CiNe™?



- ▼ High quality malolactic fermentation (MLF) product, signed by 'CHR. HANSEN'
- ▼ Based on a strain of *Oenococcus oeni* ...
- ▼ ... that cannot convert citric acid during malolactic fermentation

Why is CiNe™ so innovative?



▼ This absence of citric acid metabolism gives wines produced with CiNe™ 3 specific features:

- ① Complete absence of classical MLF flavours (buttery/creamy notes)
- ② Lower volatile acidity
- ③ The classical softness and rounder mouth-feel effect of MLF

What are CiNe™ additional features?



▼ As usual with Chr. Hansen wine products, CiNe™ brings:

- ① Convenience of DIRECT INOCULATION
- ② Superior concentration and activity only available within VINIFLORA® range
- ③ Absence of BIOGENIC AMINES production during fermentation

What will CiNe™ do in my wine?

CiNe™ produces

Lactic acid

What will be the difference with CiNe™?

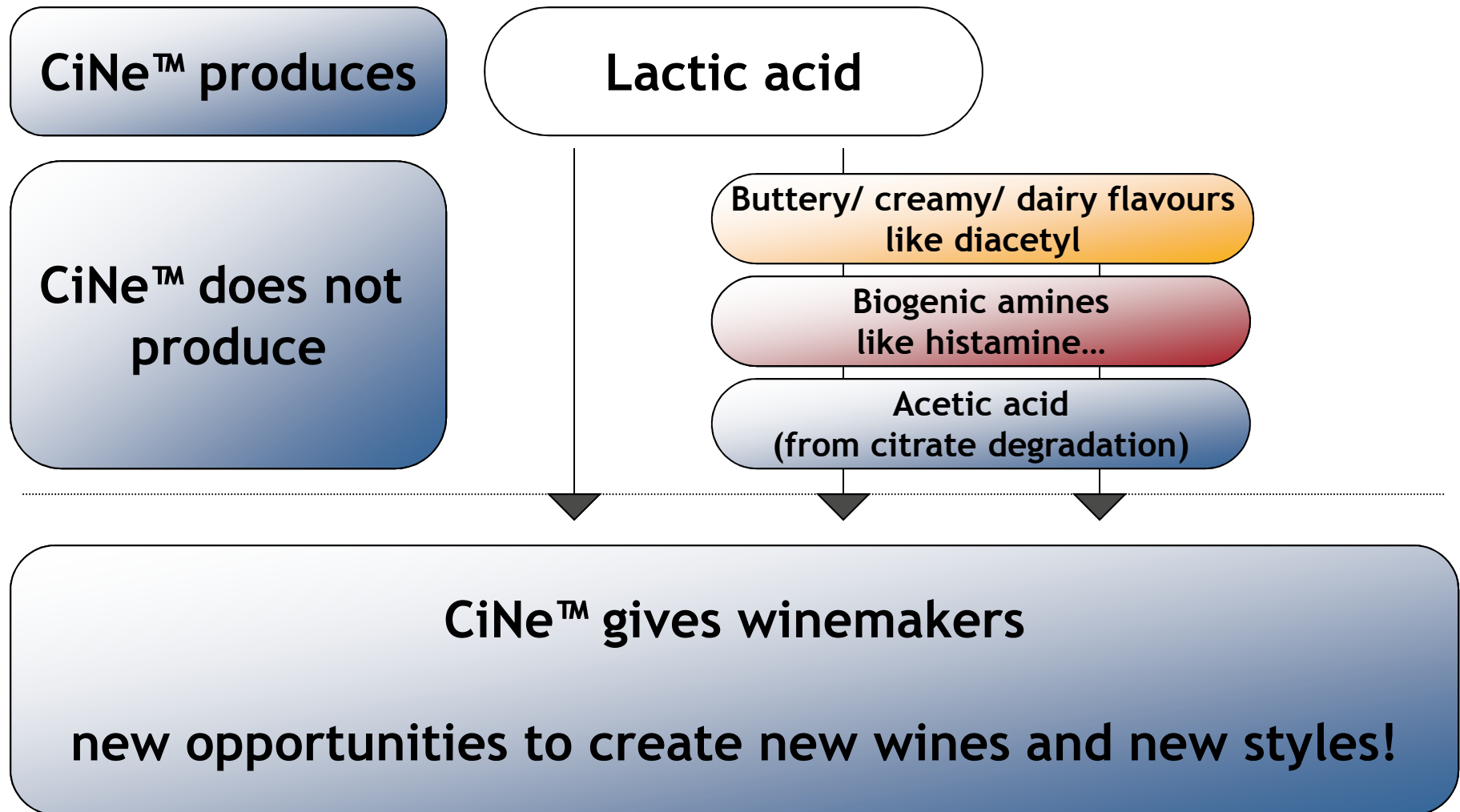
CiNe™ does not produce

Buttery/ creamy/ dairy flavours
like diacetyl

Biogenic amines
like histamine...

Acetic acid
(from citrate degradation)

CiNe™ is a new tool for creative winemakers



CiNe™ is a new tool to create new wines and new styles

Keep fruitiness
to the highest



Soften
mouth-feel



Stabilise with
less sulfites



Create
new wines



Keep fruitiness
to the highest



In red, rosé or white wines



CiNe™ will achieve MLF
without MLF classical dairy like flavours



Flavours coming from grape variety
and alcoholic fermentation
are not masked/diluted

Soften
mouth-feel



In fresh, aromatic whites
OR
fruity rosé



CiNe™ will achieve MLF
without MLF classical flavours



Mouth-feel is rounder and softer
while the fruit character is intact

Stabilise with
less sulfites



In fresh, aromatic whites
OR
fruity rosé



CiNe™ is a natural solution
stabilizing wines through MLF



No MLF classical flavours
Sulfite dosage is lower
(healthier wines)

Create
new wines



In red, rosé or white wines



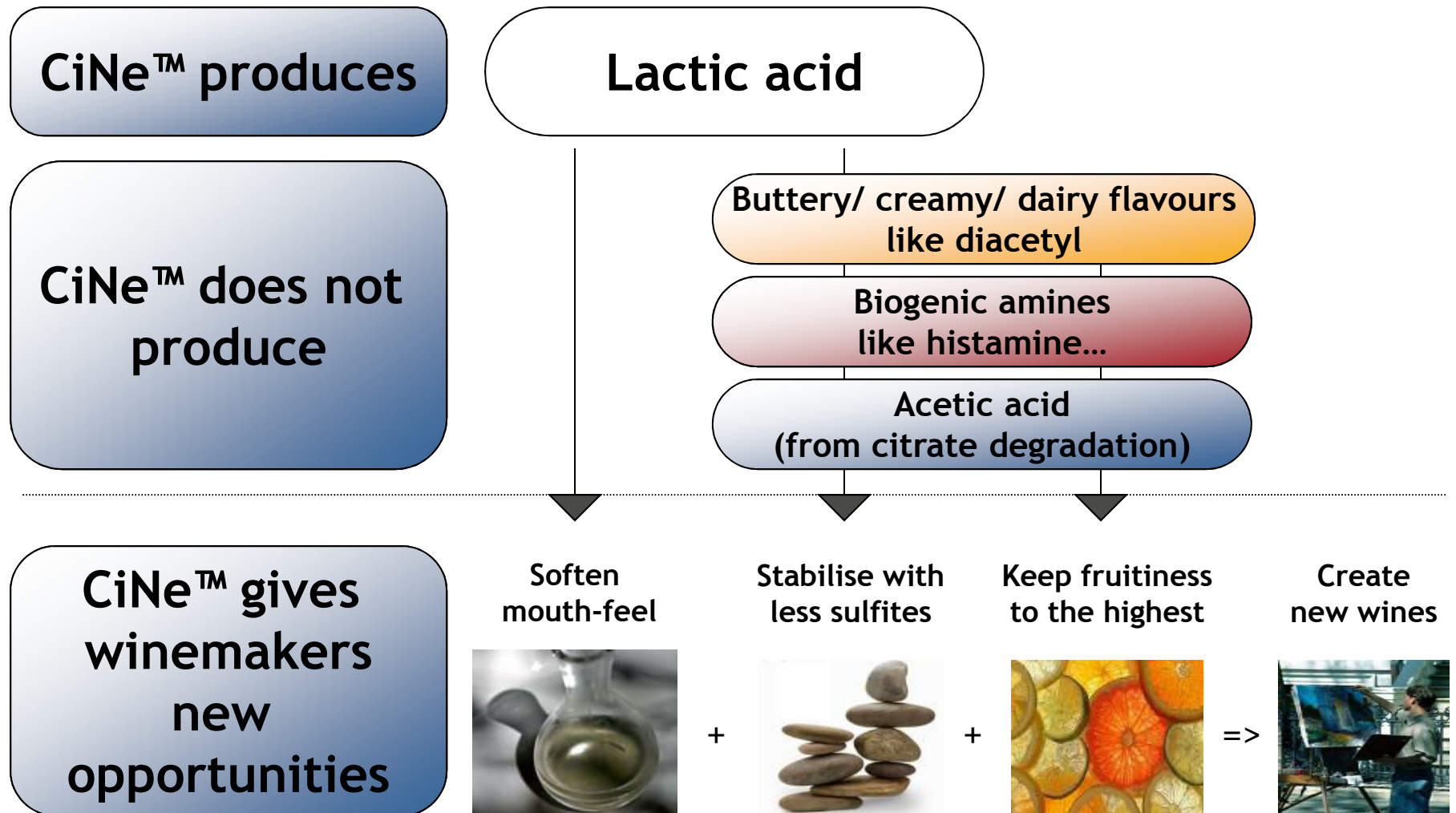
CiNe™ gives winemakers opportunities to

create pure fruit products,

increase fruit flavours intensity
in some recipes

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CiNe™ is a new tool for creative winemakers



Viniflora® CiNe™

The fruit keeper for winemakers

ACHIEVE
MLF in WHITES
without AFFECTING
FLAVOUR PROFILE

REDUCE
SULFITE DOSAGE

DO NOT PRODUCE
DAIRY LIKE FLAVOUR
DURING MLF

STABILISE WINES
through
NATURAL MLF

