

MELODY™



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The best of two worlds in one blend: wild fermentation effect through selected, high-quality yeast strains!

MELODY™ is a blend of three yeasts, *Kluyveromyces thermotolerans*, *Torulasporea delbrueckii* for the wild touch and a *Saccharomyces cerevisiae* strain selected to take the lead during alcoholic fermentation and finish the consumption of sugars even in high-alcohol wine.

In white wines, MELODY™ gives tropical fruitiness and an overall aromatic intensity, combined with a round, balanced mouthfeel. MELODY™ can also be used for red wines, where fruity as well as spicy notes will be more pronounced.

 MELODY™ is among the best products available on the market for managing fermentations in high-end wines: Chardonnay, Chenin and Sauvignon-Blanc, but also on red grapes varieties such as Cabernet-Sauvignon, Merlot, Tempranillo and Syrah.

The product is very often associated with the following malolactic cultures:

- **VINIFLORA® CINE™**, when winemakers don't want typical buttery, creamy flavors associated with malolactic fermentation
- **VINIFLORA® CH35**, when winemakers seek these typical malolactic flavors.

Specialty yeasts for advanced winemaking

- FROOTZEN®
- PRELUDE™
- CONCERTO™
- MERIT™
- **MELODY™**
- DVS® JAZZ™
- OCTAVE

Contact us

Get in touch to hear more about our unique solutions and partnerships

[CONTACT](#)

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