



OCTAVE

For natural acidity that refreshes white and rosé wines from warm-climate regions

VINIFLORA® OCTAVE, a yeast in our VINIFLORA® range, contains the strain of *Lachancea thermotolerans*, which boasts unique metabolism that enables it to produce a remarkable high volume of lactic acid stable over time from fermentable sugars. As a consequence, the pH and the overall acidity of the wine is increased.

Bioprotection by "acidification"

Intended for white and rosé wines originating from warmer-climate regions, where acidity is often low, OCTAVE brings freshness and a liveliness these varieties may otherwise lack. Moreover, as some of the sugars are diverted toward producing acid, the alcohol content also tends to decline in wines that employ the use of OCTAVE. Finally, spontaneous malolactic fermentation – generally considered undesirable among white and rosé wines – is inhibited by OCTAVE due to the presence of lactic acid.

This bioprotection may reduce the need for added sulfites, as they remain more in molecular form at low pH and their action is more effective at lower doses. In addition, the tartaric acid often added to compensate for the lack of acid can also be reduced or even eliminated.

A valuable tool for diversification

OCTAVE generates aromas of yellow stone fruits, such as nectarine or peach. New Zealand growers have also noted that OCTAVE can lend notes of guava and mango in their white and rosé wines.

A pre-fermentation step that helps to yield clean and bright wines

OCTAVE can be used just after pressing or cold settling of the must. What should be defined is the time between the addition of OCTAVE and *Saccharomyces*, usually between one and three days: a longer time between these steps intensifies OCTAVE's overall effect.

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

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