



Oenococcus oeni bacteria culture for malolactic fermentation under challenging conditions.

ORIGIN

Oenococcus oeni bacteria selected by Oeno-brands, France.

APPLICATION

Bacteria for completing malolactic fermentation under challenging low pH, high sulphur and high alcohol conditions.

- Sequential inoculation.
- Red and white premium wines.
- Produces little to no diacetyl.
- Freshness and varietal character of the wine is preserved.
- Displays a short lag phase and good fermentation kinetics.
- No biogenic amine production.

TECHNICAL PROPERTIES

Temperature tolerance: 14°C

pH: > 3.1

Total SO₂ at inoculation: < 60 mg/L

Alcohol tolerance: 16% (v/v)

USAGE INSTRUCTIONS

NO REHYDRATION REQUIRED. For best distribution, dissolve one sachet in 500 mL of chlorine free water at 20°C, for 15 minutes maximum. Stir gently to disperse. Inoculate the bacteria after the completion of alcoholic fermentation. Also suitable for co-inoculation.

DOSAGE: 1 g/hL

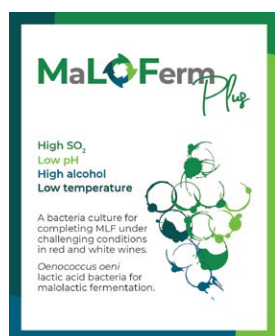
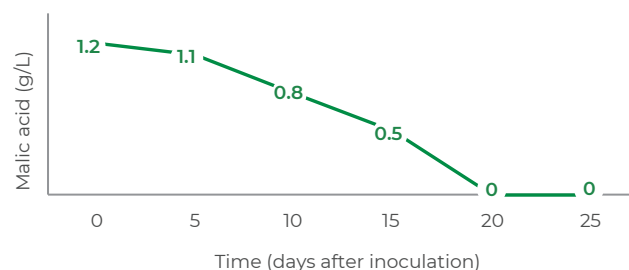
STORAGE

Product can be stored for 18 months at 4°C or 36 months at -18°C.

Wine parameters before inoculation of the bacteria

Alcohol (%)	14.7
Volatile acidity (g/L)	0.39
Total acidity (g/L)	9.0
pH	3.2
Residual sugar (g/L)	0.75
Total SO ₂ (mg/L)	27.9
Malic acid (g/L)	1.2

The degradation of malic acid (g/L) during sequential inoculation in Nebbiolo (Italy)



DISTRIBUTOR:



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