

MaLOFerm Fruity

Oenococcus oeni bacteria culture for enhancing the aroma profile during malolactic fermentation.

ORIGIN

Oenococcus oeni bacteria selected by Oeno-brands, France.

APPLICATION

Bacteria for enhancing the aroma profile of red and white wines during malolactic fermentation. This bacteria culture enhances the ester concentration and as a result, the total aroma profile. This leads to an increase in fruity and floral aromas, as well as stone fruit aromas and red and black fruit aromas in red wines.

- Sequential inoculation.
- Red and white premium wines.
- Short lag phase and good fermentation kinetics.
- Low VA production.
- No biogenic amine production.

TECHNICAL PROPERTIES

Temperature tolerance: 15°C

pH: > 3.2

Total SO₂ at inoculation: < 50 mg/L

Alcohol tolerance: 15% (v/v)

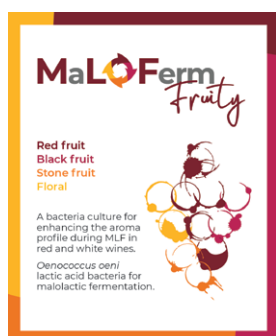
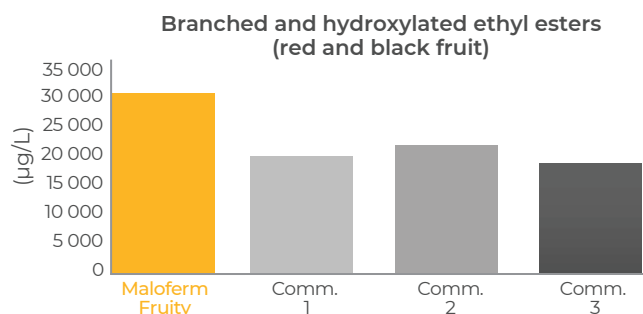
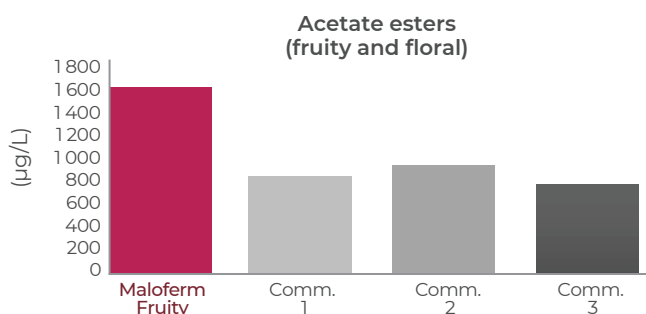
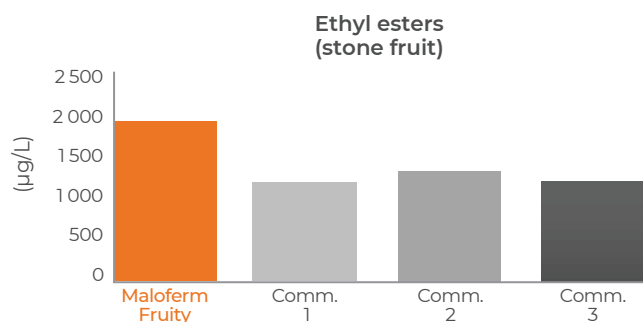
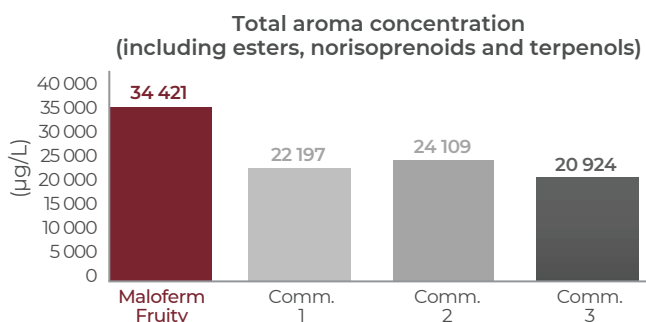
USAGE INSTRUCTIONS

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.

MERLOT | FRANCE | SEQUENTIAL INOCULATION



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