

MaLOFerm *Bouquet*

ORIGIN

Oenococcus oeni bacteria selected by Oenobrand, France.

APPLICATION

A quality-enhancing bacteria culture for completing a reliable malolactic fermentation. This bacteria culture increases the quality with enhanced notes of red, black, tropical and citrus fruits, as well as floral notes. This improved aroma quality is supported with enhanced volume, length and mouthfeel on the palate.

- Sequential inoculation.
- Premium rosé and red wines.
- Low diacetyl producer.
- Short lag phase and good fermentation kinetics.
- Low VA producer.
- No production of biogenic amines.

TECHNICAL PROPERTIES

Temperature tolerance: 18°C

pH: > 3.25

Total SO₂ at inoculation: < 45 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.

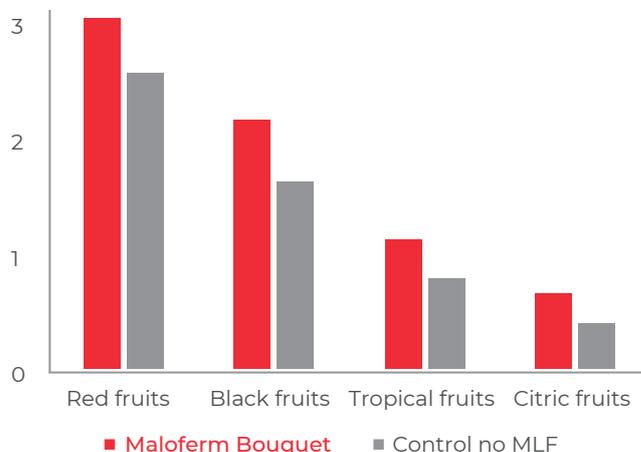
DOSAGE: 1 g/hL

STORAGE

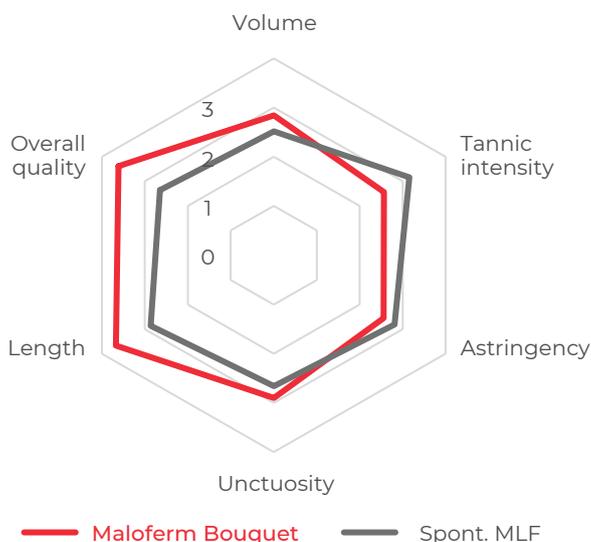
Product can be stored for 18 months at 4°C or 36 months at -18°C.

A versatile *Oenococcus oeni* bacteria culture for increased quality and aroma during malolactic fermentation in rosé and red wines.

Enhanced fruitiness in a Spanish Tempranillo: tasting panel



Enhanced quality and mouthfeel in a Spanish Tempranillo: tasting panel



DISTRIBUTOR:

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