

MaLOFerm Vintage

ORIGIN

Oenococcus oeni bacteria selected by Oenobrand, France.

APPLICATION

A versatile and robust bacteria culture for completing a secure, reliable and quality-enhancing malolactic fermentation. This bacteria culture increases the quality by enhancing the volume and mouthfeel properties of the finished wine and decreasing herbaceous, green characters. This is done whilst respecting the varietal and vintage characteristics.

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

TECHNICAL PROPERTIES

Temperature tolerance: 16°C

pH: > 3.15

Total SO₂ at inoculation: < 45 mg/L

Alcohol tolerance: 15.5% (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: 1g/hL

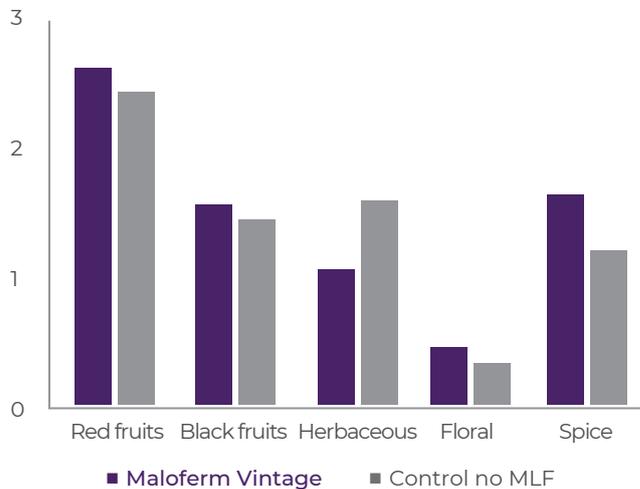
STORAGE

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

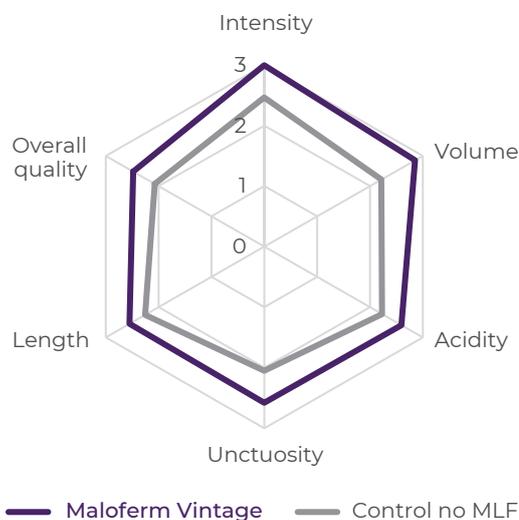


A versatile *Oenococcus oeni* bacteria culture for a reliable, quality-enhancing malolactic fermentation in white, rosé and red wines.

Enhanced aroma attributes with Maloferm Vintage in a Spanish Tempranillo: tasting panel



Enhanced taste attributes with Maloferm Vintage in a Spanish Tempranillo: tasting panel



DISTRIBUTOR:

OENOBRANDS SAS

Parc Agropolis II - Bât. 5
2196 boulevard de la Lironde
CS 34603 F-34397 Montpellier Cedex 5

info@oenobrand.com
www.oenobrand.com

RCS Montpellier - SIREN 521 285 304

DISCLAIMER: Diligent care has been taken to ensure that the information provided here is accurate. Since the user's specific conditions of use and application are beyond our control, we give no warranty and make no representation regarding the results which may be obtained by the user. The user is responsible for determining the suitability and legal status of the use intended for our products.