

Malolactic bacteria and their nutrients

Fermoplus® Malolactique

Specific nutrient for malolactic bacteria

Effects on fermentation:

malolactic bacteria are nutritionally demanding: to grow and develop they need amino acids and vitamins which are rarely present in the wine, as the yeast tends to deplete them completely during the course of the alcoholic fermentation.

FERMOPLUS® MALOLACTIQUE re-balances nutritional conditions and reduces the lag time for the start and completion of the malolactic fermentation. The inoculation of malolactic bacteria, with the support of **FERMOPLUS® MALOLACTIQUE**, at the end of the alcoholic fermentation, helps the start of malolactic fermentation.

Organoleptic properties: by adjusting the nutritional conditions, **FERMOPLUS® MALOLACTIQUE** allows cleaner and more intense wines.

Main applications: to ensure a normal malolactic fermentation run.

● DOSAGE

1 - 2 lbs/1000 gallons.

● DIRECTIONS FOR USE

Dissolve dose in wine to be treated together with dose of malolactic bacteria

● COMPOSITION

Yeast extract preparations, potassium caseinate. For enological use. In accordance with EC regulations. Organic components not derived from GMO.

● PACKAGING

500g packets in 20 boxes cartons. 5kg cardboard drums.

Biolact® Acclimatée

3 strains of *Oenococcus Oeni* for malolactic fermentations

BIOLACT ACCLIMATÉE® For white blush and red wines. It is a culture constituted of three genetically different strains of *Oenococcus oeni*. Equally effective in conducting the malolactic fermentation. Their union helps improve competition even in the event of a high population by indigenous bacteria.

BIOLACT ACCLIMATÉE® resolves problems arising from the presence of bacteriophages, as their action is genetically specific, which means that the phages of a determined genetic group attack only a specific genetic group of bacteria. **BIOLACT ACCLIMATEE®** has been selected for its capacity to highlight the typical aromas of the cultivar from which the wine was made, integrating them with pleasant nuances reminiscent, in red wines, of fruits of the forest. Its use also improves the taste profile of wine: enhanced roundness and fullness, prolonged aftertaste sensations, without the appearance of bitter nuances, which often characterize wines at the end of spontaneous malolactic fermentation.

● DOSAGE AND DIRECTIONS FOR USE

It is packaged in measured doses for 66 gal, 660 gal, 6600 gal. or 26,600 gal. Remove **BIOLACT ACCLIMATEE®** from the freezer or refrigerator 30 minutes before use.

Storage and packaging

The lactic bacteria's activity of **BIOLACT ACCLIMATEE®** is stable for six months if stored at a temperature of 38°F (refrigerator). Can also be stored for two years in a freezer (-0.4°F) with minimal loss of activity.

Characteristics of the preparation

Number of *Oenococcus Oeni* cells between 100-500 billions CFU/g. Product not GMO. For enological use. In accordance with EC regulations.

● PACKAGING

Predosed packets for 66 gal, 660gal, 6600 gal. or 26,600 gal. of wine.

Biolact® Acclimatée 4R

4 strains of *Oenococcus Oeni* for malolactic fermentations

It is the only malolactic bacteria preparation made up of 4 strains of *Oenococcus oeni*, selected from **RED WINES** with a high concentration of polyphenol (TPI* above 80), alcoholic above 13,5%, pH between 3.2 and 3.5 and free sulphur dioxide content between 20 and 30 ppm (20 and 30 mg/L).

Cellar tests have proven that each of the 4 **BIOLACT® ACCLIMATEE 4R** strains, rapidly carries out malolactic fermentation when inoculated at temperatures higher than 68°F (20°C), totally depleting malic acid even at 54°F (12°C).

● DOSAGE AND DIRECTIONS FOR USE

It is packaged in measured doses for inoculating 66 gal, 660 gal, 6600 gal, or 26,600 gal. Remove **BIOLACT ACCLIMATEE 4R®** from the freezer or refrigerator 30 minutes before use.

Storage and packaging

The lactic bacteria's activity of **BIOLACT ACCLIMATEE 4R®** is stable for six months if stored at a temperature of 38°F (refrigerator). Also store for two years in a freezer (0.4°F) with minimal loss of activity.

Characteristics of the preparation

Number of *Oenococcus Oeni* cells between 100-500 billions CFU/g. Product not GMO. For enological use. In accordance with EC regulations.

● PACKAGING

Predosed packets for 66 gal, 660gal, 6600 gal. or 26,600 gal. of wine.