



Malolactic Bacteria

ENARTIS-ML SILVER

Sheet Code: EnartisML Silver/en

Revision: n°2 January 2014

Pag. 1/2

BACTERIA STRAIN FOR MALOLACTIC FERMENTATION IN DIFFICULT RED AND WHITE WINES:

COMPOSITION

Preparation of malolactic bacteria *Oenococcus oeni*

GENERAL FEATURES

The ENARTIS-ML SILVER strain was isolated from the Sonoma County area of California. It was selected by the Enartis research department from among hundreds of *Oenococcus oeni* strains worldwide.

ENARTIS-ML SILVER has an outstanding ability to conduct fast malolactic fermentations in wines with high alcohol content or low pH. It works equally well in both red and white wines.

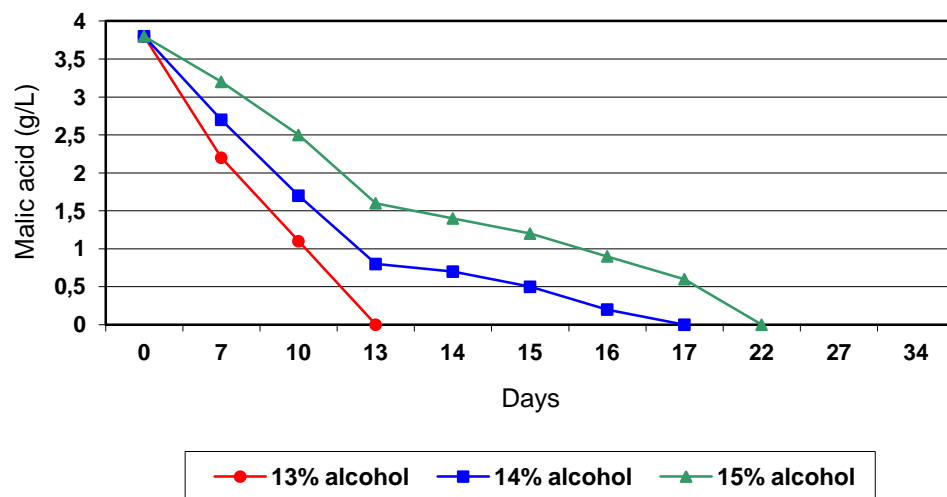
ENARTIS-ML SILVER produces clean and fruity aromas and has been shown to reduce vegetative character in some wines.

ENOLOGICAL FEATURES

- pH tolerance to 3.2
- Ethanol tolerance to more than 15% vol.
- Tolerance up to 45 mg/L total SO₂ and 10 mg/L free SO₂ .
- Temperature range: 18-23°C (64-74°F).

Effect of alcohol content on the kinetic of the MLF conducted by ENARTIS-ML SILVER.

Cabernet Sauvignon: pH 3.6, 20 ppm total SO₂, 20°C (68°F).



APPLICATIONS

Fast malolactic fermentation in white and red wines with difficult conditions:

- high alcohol content
- low pH
- high polyphenolic content

ESSECO srl

San Martino

Trecale (NO) Italy

Tel. +39-0321-790.300

Fax +39-0321-790.347

vino@enartis.it

www.enartis.com

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product properly



ENARTIS-ML SILVER

INSTRUCTIONS FOR USE

- Rehydrate bag content in 20 times its weight of chlorine free water between 20-23°C (68-74°F).
- Wait 15 minutes.
- Stir, then inoculate directly into the wine to be treated.
- Mix by a closed pumping over.
- Keep temperature of wine at about 18°C (64°F) until the end of fermentation.

We recommend inoculating bacteria at end of alcoholic fermentation, after first racking. In red vinification, it can be added during post-fermentation maceration.

The simultaneous use of betaglucanase does not affect malolactic activity.

No SO₂ addition should be made to fermented wine prior to inoculation.

We recommend SO₂ addition to wine as soon as malolactic fermentation is completed to avoid possible production of acetic acid by indigenous flora.

PACKAGING AND STORAGE

Packages for 2.5 hL (66 gal); 25 hL (660 gal) and 250 hL (6,600 gal) of wine.

Sealed package: store at -18°C (0°F). A few days out of the freezer at temperatures below 25°C (77°F) will not spoil the product. Avoid exposure to temperatures above 25°C.

Opened package: carefully reseal and store at -18°C. Use quickly.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is in compliance with the following specifications:

Reg. (EC) N. 423/2008

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009