



Malolactic Bacteria

ENARTIS-ML UNO

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BACTERIA STRAIN FOR MALOLACTIC FERMENTATION

COMPOSITION

Selected strain of malolactic bacteria *Oenococcus oeni*

GENERAL FEATURES

ENARTIS-ML UNO provides a quick start and complete malolactic fermentation. The use of ENARTIS-ML UNO reduces the risk of spontaneous fermentations and thereby contributes to the production of wines with better sensory attributes.

ENOLOGICAL CHARACTERISTICS

- Assures complete fermentation on wines with pH as low as 3.3.
- Resistant to sulfur dioxide levels up to 40 ppm total and 10 ppm free.
- Alcohol tolerance to 15% vol., depending on other chemical parameters.
- Optimum fermentation temperature between 20 -24°C (68-75.2°F).

APPLICATIONS

Fast malolactic fermentation in white, red and rosé wines.

Suitable for:

- Sequential inoculation
- Co-inoculation

INSTRUCTIONS FOR USE

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

Sequential inoculation: we recommend inoculating bacteria at end of alcoholic fermentation, after racking. In red vinification, it can be added during post-fermentation maceration.

The simultaneous use of betaglucanase does not affect the 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.

Coinoculation: Add the bacteria 36 hours after yeast inoculation. Be sure that pre-fermentation SO₂ addition is <50 mg / L.

PACKAGING AND STORAGE

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

Sealed package: keep the product 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 package and keep it as above indicated. Use immediately. Attention: keep product away from humidity.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is in compliance with the following specifications:

Codex Oenologique International

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009