Malolactic Bacteria

ENARTIS-ML MCW

SELECTED BACTERIA STRAIN FOR MALOLACTIC FERMENTATION

COMPOSITION
Malolactic bacteria preparation of *Oenococcus oeni*

GENERAL FEATURES
The ENARTIS-ML MCW strain was isolated in 1981 from the Sonoma County area of California from a Chardonnay produced at Matanzas Creek Winery.

Due to its ability to produce diacetyl, ENARTIS-ML MCW contributes buttery character, aroma complexity, softness and broadness of wine flavors.
ENARTIS-ML MCW has an outstanding ability to conduct fast malolactic fermentations (MLF) in wines with high alcohol content or low pH. It is recommended for red, white and sparkling wines. For a successful MLF, the use of NUTRIFERM ML at inoculation in recommended. In the case of more challenging conditions (higher alcohol, lower pH or high phenolic content), use NUTRIFERM OSMOBACTI at the advised dosage rate.

For sequential ML fermentations, inoculating bacteria at end of alcoholic fermentation (after first racking) is recommended. In red wine vinification, it can be added during post-fermentation maceration.

ENARTIS-ML MCW is also suitable for co-inoculation with the selected wine yeast. For this application, we suggest following the dedicated guidelines available from Enartis Vinquiry.

ENOLOGICAL FEATURES
- pH tolerance to 3.1
- Suitable for co-inoculation (follow co-inoculation guidelines)
- Ethanol tolerance to more than 15% vol.
- SO_2 additions should not exceed 30 ppm at the juice stage. No SO_2 additions should be made to fermented wine prior to inoculation.
- Temperature range: 18-23°C (64-74 °F)

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 wine to be treated.
- Mix by closed pump-over.
- Keep temperature of wine at about 18°C (64°F) until the end of fermentation.

The simultaneous use of betaglucanase does not affect malolactic activity.

No SO_2 addition should be made to fermented wine prior to inoculation. We recommend SO_2 addition to wine as soon as malolactic fermentation is complete to avoid possible production of acetic acid by indigenous flora.

PACKAGING AND STORAGE
Available in packages for 25 hL (660 gal) and 250 hL (6600 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 as indicated above. Use immediately.

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

Product approved for winemaking, in accordance with:
Reg. (EC) N. 606/2009

ESSECO srl
San Martino
Trecate (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.