

LACTOENOS 350 PreAc®

Oenococcus oeni strain particularly robust at low pH. Combined with the exclusive production process: PreAc®.
Product in accordance with the oenological codex and is non-GMO

SPECIFICATIONS

Product advantage:

- Able to perform malolactic fermentation in wines at low pH subject to other parameters (alcohol, temperature, SO₂).
- Final acclimation of bacteria guarantees an efficient survival rate after inoculation in wine. The activator (**ENERGIZER®**) is supplied with the bacterial dose.

ENOLOGICAL APPLICATIONS

Survival and activity spectrum of the LACTOENOS 350 PreAc® bacteria:

TAV (% vol)	Up to 16
pH	From 2,9
Total SO ₂ (mg/L)	Up to 60
Temperature	From 15°C

these parameters have a cumulatively inhibiting effect.

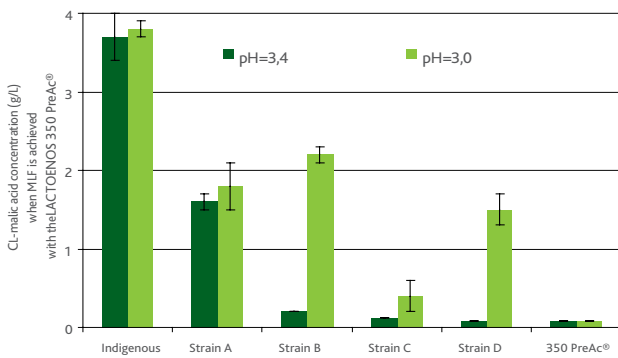
LACTOENOS 350 PreAc® is intended for low pH wines, including whites wines and certain rosé wines.

LACTOENOS 350 PreAc® implementation is simple and fast (12 hours).

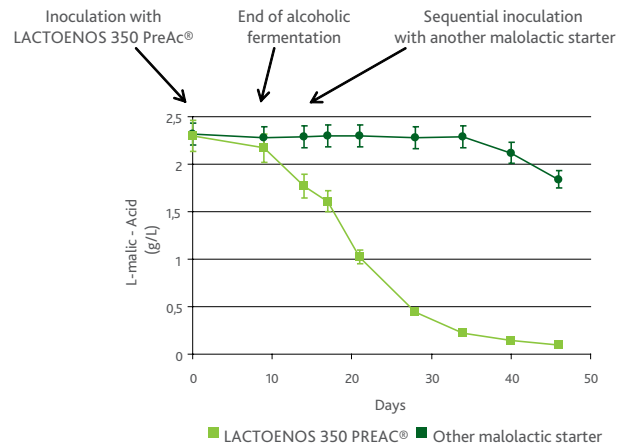
LACTOENOS 350 PreAc® is aromatically neutral.

SCIENTIFIC RESULTS

- High malolactic activity even at low pH.
- Low production of volatile acidity (VA) and diacetyl.
- Preservation of varietal and fermentation aromas.
- Conservation of the wine aroma protection power (no effect on glutathione level).
- Degradation of acetaldehyde and pyruvic acid.



Comparison of LACTOENOS 350 PreAc® with other malolactic starters at pH = 3.0



Advantage of LACTOENOS 350 PREAC® used in late co-inoculation in an acidic white wine (pH = 2.96) compared with another malolactic starter:

PROTOCOL FOR USE

ENOLOGICAL CONDITIONS

- Inoculate as soon as possible.

Use in late co-inoculation (towards the end of the alcoholic fermentation, see technical booklet entitled "Fermentation management, specific case: yeast / bacteria co-inoculation") provides very efficient results.

In the case of a difficult wine, bacteria can take longer to reacclimatise in the wine. A lag phase of 10 to 15 days is to be anticipated.

IMPLEMENTATION

- Do not use opened bags.
- Use a clean and inert container. Mix 1L of non-chlorinated water and 1L of wine at 20°C (for 50 hL). Add the **ENERGIZER®** with mixing, followed by the dose of **LACTOENOS 350 PreAc®** bacteria, homogenise and leave at 20°C and under anaerobic conditions for 12 h. Add to the wine at 20°C and mix anaerobically
- Maintain the wine temperature at 20°C throughout MLF

STORAGE

- The product can be stored at -20°C for 30 months or at +4°C for 18 months starting from the date of manufacture recorded on the bag.

For optimal management of malolactic fermentation, please refer to the LAFFORT Technical Booklet « Good MLF management » and « Fermentation management: specific case of yeast/ bacteria co-inoculation ».

DOSAGE

- Observe the wine volume indicated on the bacteria dose (50hL or 250hL). Under-dosing of a bacterial starter culture is likely to lead to failure or extended delay of the inoculation.
- Adequate dose of **ENERGIZER®** (activator) is provided.

PACKAGING

- Dose for 50 hL and 250 hL.

