

LACTOENOS 450 PreAc®

Particularly robust *Oenococcus oeni* strain, combined with an exclusive production procedure. Its efficiency/price ratio makes it the ideal preparation for malolactic fermentation control and reproducibility for all white and red wines. Product is in accordance with the Oenological Index and is not GMO.

SPECIFICATIONS

Product advantage:

- Final acclimatisation of bacteria to the wine, guaranteeing their survival.
- The activator is supplied with the bacteria dose.
- The blend of effectiveness and cost makes **LACTOENOS 450 PreAc®** the ideal preparation for the control and reliability of malo-lactic fermentation in white and red wines of any style.

OENOLOGICAL APPLICATIONS

Survival and activity spectrum of the **LACTOENOS 450 PreAc®** bacteria :

| | |
|------------------------------|-----------|
| TAV (% vol) | Up to 17 |
| pH | From 3,3 |
| Total SO ₂ (mg/L) | Up to 80 |
| Temperature | From 16°C |

These parameters have a cumulatively inhibiting effect.

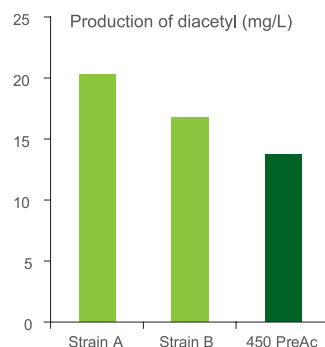
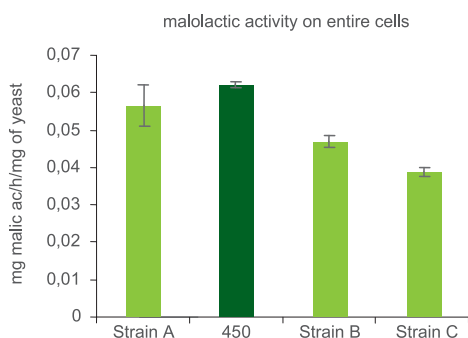
LACTOENOS 450 PreAc® is intended for Popular Premium and Premium white and red wines, where reproducibility is essential.

LACTOENOS 450 PreAc® allows a rapid onset of MLF. Implementation is simple (in 12 hours only).

LACTOENOS 450 PreAc® is aromatically neutral and permits the fruity character of the wine to be retained.

SCIENTIFIC RESULTS

- One of the strains with the highest malolactic activity on the market.
- Low volatile acidity (VA) production.
- Low production of diacetyl and ethyl lactate.
- No biogenic amine production.



Malolactic activity: quantity of malate degraded per time unit (h) and per quantity of cells (mg of yeast), in buffer medium at 25°C.

* Merlot wine, 2005.

PROTOCOL FOR USE

ENOLOGICAL CONDITIONS

- Inoculate as soon as possible after alcoholic fermentation. Follow the implementation protocol.

For bacterial inoculation at the end of alcoholic fermentation, ensure that yeasting is effective and that there is sufficient quantity of yeast activator and nitrogen supplements so as not to risk deviations in the bacteria metabolism.

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

IMPLEMENTATION

- Do not use opened bags. Remove the sachet of **LACTOENOS 450 PreAc®** bacteria from cold storage and allow it to slowly come to room temperature (1-2 hours) before proceeding with rehydration.
- 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 450 PreAc®** bacteria, homogenise and leave to stand at 20°C, constantly maintaining the temperature.
- Add the culture to the tank which has been brought to 20°C and homogenise anaerobically.
- Maintain the tank temperature 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.

