

# LACTOENOS® B16

Oenococcus oeni strain, particularly resistant to acidity and difficult conditions.

Product is in accordance with the Oenological Index and is GMO-free.

## SPECIFICATIONS

Strain selected in Champagne. Its adaptation protocol renders it suitable for initiating or restarting malolactic fermentation, even in the **most difficult wines**.

*Product advantage:* the phase-by-phase protocol enables the acclimatisation of bacteria in **acidic white wines** and wines with **stuck MLF**.

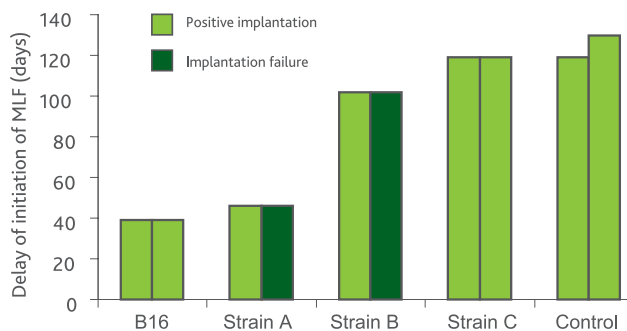
## OENOLOGICAL APPLICATIONS

Survival and activity spectrum of the LACTOENOS® B16 STANDARD bacteria:

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

*These parameters have a cumulatively inhibiting effect.*

## EXPERIMENTAL RESULTS



Chardonnay:

Alc. % : 13.4; TA : 5.71 g/L H<sub>2</sub>SO<sub>4</sub>; VA:0.22 g/L H<sub>2</sub>SO<sub>4</sub>;  
pH : 3.23; Free SO<sub>2</sub> : 0 mg/L; Total SO<sub>2</sub> : 23 mg/L.



**LAFFORT**

*L'œnologie par nature*

## PROTOCOL FOR USE

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### ŒNOLOGICAL CONDITIONS

- Œnological conditions

Follow the implementation protocol.

*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

#### for 50 hL wine:

1. Do not use opened bags.
2. Remove the sachet of **LACTOENOS® B16 STANDARD** bacteria from cold storage and allow it to slowly come to room temperature (1-2 hours) before proceeding with rehydration.
3. Carefully clean and thoroughly rinse two 25 L containers (Containers A & B) (or 1 x 50L container).
4. Fill half of Container A with 12 L of wine from the tank to be inoculated at 20°C. Add a tablespoonful of potassium bicarbonate and mix. Add 12 L of chlorine-free water at 20°C, then homogenise. Remove a 5 L portion of this mixture and to this portion add 500g of **MALOSTART®**, followed by the bacteria in a separate clean container. Mix and incorporate these 5 L back into Container A. Top up with chlorine-free water to a total volume of 25 L.
5. Cover Container A and store it at 20°C.
6. From the second day, check the residual concentration of malic acid remaining in Container A.
7. When the malic acid content of Container A is below 0.50 g/L (approximately 2 days), put half of the contents of Container A into Container B, and then top up Containers A and B with the initial wine at 20°C.
8. Store Containers A and B at 20°C.
9. After 2 days, check the concentration of malic acid in Containers A and B.
10. 24 hours before bacterial inoculation into the main tank, add 500g of **MALOSTART®** into the tank of wine to be inoculated with homogenisation.
11. When the malic acid content of Containers A and B is 0 g/L, incorporate the contents of Containers A and B into the 50 hL of wine at a temperature of 20°C.
12. Homogenise anaerobically and maintain a constant temperature  $\geq 15$  °C in the tank 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.

### DOSAGE

- Observe the wine volume indicated on the sachet (50hL). Under-dosing of a bacterial starter culture is likely to lead to failure or extended delay of the inoculation.

### PACKAGING

- Dose for 50 hL

*For optimal management of malolactic fermentation, please refer to the LAFFORT Technical Booklet « Good MLF management ».*

