LACTOENOS® SB3

Strain *Oenococcus oeni* intended for the inoculation of red wines which possess relatively standard physiochemical and microbiological characteristics.

Product is in accordance with the Œnological Index and is not GMO

SPECIFICATIONS

Product plus :

- Ease of use
- Strain compatible with a large number of commercial yeast strains.
- Aromatic neutrality

ŒNOLOGICAL APPLICATIONS

Viability parameters of **LACTOENOS® SB3** bacteria:

TAV (% vol)	Up to 15
pH	From 3,3
Total SO_2 (mg/L)	Up to 30
Temperature	From 16°C

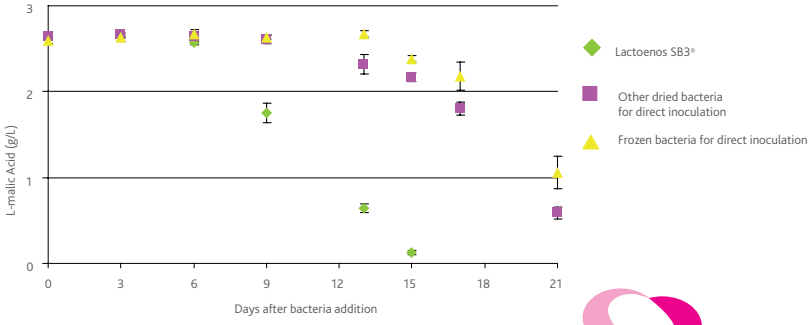
LACTOENOS® SB3 is intended for Super Premium and Ultra Premium wines, in particular for wines undergoing malolactic fermentation (MLF) in barrels (the strain plays a positive role in revealing woody notes).

LACTOENOS® SB3 is aromatically neutral and permits the fruit characters of the wine to be retained.

These parameters have a cumulatively inhibiting effect.

EXPERIMENTAL RESULTS

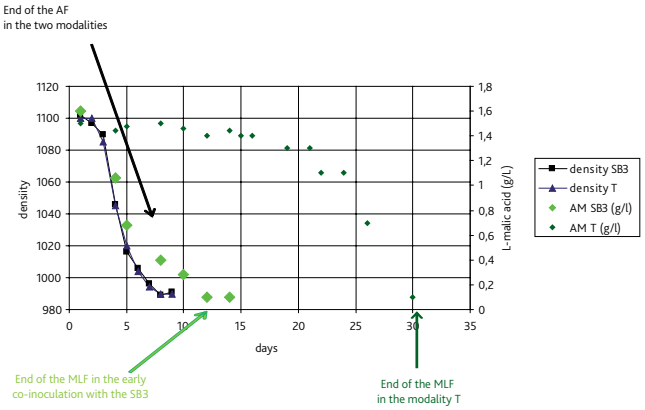
- Low volatile acidity (VA) production.
- Low production of diacetyl and ethyl lactate.
- No biogenic amine production.



Merlot (Ethanol content=13,4 % vol., pH=3,42, total SO_2=46 mg/L)

FML in barrels : inoculation after barreling

LAFFORT
l'œnologie par nature



Early co-inoculation (inoculation 24 h after the beginning of the AF, ADY=**ZYMAFLORE RX60®** 20 g/hL + **DYNASTART®** (30 g/hL)

Grenache (Ethanol content=14,8 % vol., pH=3,73, total SO_2=60 mg/L)

SB3®: inoculation with the **LACTOENOS SB3®** (1 g/hL)
T: inoculation with another bacteria at the end of the AF.

PROTOCOL FOR USE

ŒNOLOGICAL CONDITIONS

• Inoculate as soon as possible after alcoholic fermentation. It is important to **use non-chlorinated water** for rehydrating direct inoculation bacteria.

In difficult conditions (slow AF, low wine nutrient levels, low pH, or higher alcohol levels) and for faster MLF kinetics, add 20 g/hL of **MALOSTART®** to the tank 24 hours before bacterial inoculation.

For bacterial inoculation at the start of alcoholic fermentation, ensure that yeasting is effective and that there is a sufficient quantity of yeast activator and nitrogen supplements so as not to encounter a problematic alcoholic fermentation.

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.

DOSAGE

• Observe the wine volume indicated on the bacteria sachet (2.5hL, 25hL or 250hL).

IMPLEMENTATION

• Do not use opened bags.

• Remove sachet from the freezer and allow to warm to room temperature over 1-2 hours prior to use.. Use a clean, inert container.

• Rehydrate the bacteria in 20 times its weight in chlorine-free mineral water at 20°C for 15 minutes. Add to the tank and homogenize anaerobically.

• Maintain the tank temperature throughout MLF at 20°C.

STORAGE

• Store at -20°C for up to 30 months or at +4°C for up to 18 months starting from the date of manufacture recorded on the bag.

PACKAGING

• Dose for 2.5 hL, 25 hL and 250 hL.

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 ».

AS-PG - 24.03.09 - The seller cannot be held responsible for usage that does not comply with the directions of the current file

LAFFORT
l'œnologie par nature

BP 17 – 33072 BORDEAUX CEDEX – Tél.: +33 (0)5 56 86 53 04 – Fax: +33 (0)5 56 86 30 50 – info@laffort.com – www.laffort.com