








MALOLACTIC BACTERIA

ENARTISML UNO

Bacteria strain for malolactic fermentation

	<p>COMPOSITION Freeze-dried preparation of malolactic bacteria <i>Oenococcus oeni</i>.</p>
	<p>GENERAL CHARACTERISTICS EnartisML Uno is a selected strain of <i>Oenococcus oeni</i> that provides a quick starting and complete malolactic fermentation in white and red wines under normal conditions. It respects the organoleptic characteristics of wine and reduces the risk of uncontrolled fermentation, avoiding the production of undesirable compounds such as volatile acidity and biogenic amines.</p>
	<p>ENOLOGICAL CHARACTERISTICS</p> <p>Optimum pH: >3.3. Resistant to sulfur dioxide: 45 ppm total, 10 ppm free Alcohol tolerance: 14% Optimum fermentation temperature: 20 -25°C (68-77°F) in sequential inoculation. up to 27°C (80.6°F) in co-inoculation.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Malolactic fermentation in white, red and rosé wines under normal conditions ▪ Sequential inoculation ▪ Co-inoculation
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> ▪ 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 at a temperature around 20°C (68°F). Attention: be sure that difference in temperature between bacteria suspension and wine is less than 6-8°C (10.8-14.4°F). ▪ Mix by closed pump over. ▪ Keep temperature of wine between 20-25°C (68-77°F) until end of fermentation. <p>The addition of Nutriferm ML to wine helps malolactic fermentation completion. The simultaneous use of β-glucanase does not affect malolactic activity. No SO₂ additions should be made to fermented wine prior to inoculation. For a co-inoculation protocol, please ask Enartis' Technical Team.</p>
	<p>PACKAGING AND STORAGE CONDITIONS</p> <p>Packages for 2.5 hL (66 gal), 25 hL (660 gal) and 250 hL (6,600 gal) of wine.</p> <p>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.</p> <p>Shelf life: 24 months from production date when stored at ≤ -18°C (0°F). 6 months from production date when stored at ≤ +4°C (39.2°F).</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with: Codex Œnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. Legal Limit: N/A</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.