







**MALOLACTIC BACTERIA**

**ENARTISML MCW**

Bacteria strain for malolactic fermentation.

	<p><b>COMPOSITION</b> Preparation of malolactic bacteria <i>Oenococcus oeni</i>.</p>
	<p><b>GENERAL CHARACTERISTICS</b> The EnartisML MCW strain was isolated in 1981 in Sonoma County, California from a Chardonnay produced at Matanzas Creek Winery. In white wine vinification, due to its ability to produce diacetyl, EnartisML MCW contributes buttery characters, aroma complexity, softness and complex wine flavors. When fermenting in barrels, EnartisML MCW enhances fruity aromas that integrate with oak notes, increasing aromatic complexity. EnartisML MCW has an outstanding ability to conduct fast malolactic fermentations (MLF) in wines with high alcohol content or low pH making it suitable also for sparkling wines.</p>
	<p><b>ENOLOGICAL CHARACTERISTICS</b> pH tolerance: &gt; 3.1 Resistant to sulfur dioxide: 40 ppm total, 10 ppm free Alcohol tolerance: 15.5% Optimum fermentation temperature: 16 -25°C (60.8-77°F) in sequential inoculation. Up to 27°C (80.6°F) in co-inoculation.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Malolactic fermentation in white, red and rosé wines</li> <li>▪ Malolactic fermentation in difficult conditions: high alcohol, low pH, low temperature</li> <li>▪ Sequential inoculation</li> <li>▪ Co-inoculation</li> </ul>
	<p><b>INSTRUCTIONS FOR USE</b></p> <ul style="list-style-type: none"> <li>▪ Rehydrate bag contents in 20 times its weight of chlorine-free water between 20-23°C (68-74°F).</li> <li>▪ Wait 15 minutes.</li> <li>▪ 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).</li> <li>▪ Mix by closed pump over.</li> <li>▪ Keep temperature of wine between 16-25°C (60.8-77°F) until end of fermentation.</li> </ul> <p>The addition of Nutriferm ML to wine helps malolactic fermentation completion. The simultaneous use of β-glucanase does not affect malolactic activity. No SO<sub>2</sub> additions should be made to fermented wine prior to inoculation. For a co-inoculation protocol, please ask Enartis' Technical Team.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> Packages for 2.5 hL (66 gl), 25 hL (660 gal) and 250 hL (6,600 gal) of wine. 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>

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.



**COMPLIANCE**

The product is in compliance with:  
Codex Œnologique International

Product approved for winemaking by the TTB.  
Legal Limit: N/A

Product approved for winemaking, in accordance with:  
Reg. (EU) 2019/934

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