








MALOLACTIC BACTERIA

ENARTISML SILVER

Bacteria strain for malolactic fermentation in white and red wines in difficult conditions.

	<p>COMPOSITION Freeze-dried preparation of malolactic bacteria <i>Oenococcus oeni</i>.</p>
	<p>GENERAL CHARACTERISTICS EnartisML Silver is a selected strain of <i>Oenococcus oeni</i> to start malolactic fermentation in white and red wines with difficult conditions such as high alcohol content, low pH and high polyphenol content. It produces a clean and fruity aroma and reduces vegetal notes that can be found in some wines.</p>
	<p>ENOLOGICAL CHARACTERISTICS</p> <p>pH tolerance: 3.2 Alcohol tolerance: 16% Resistant to sulfur dioxide: 45 mg/L total, 10 mg/L free Optimum fermentation temperature: 20 -25°C (68-77°F) in sequential inoculation, up to 32°C (80.6°F) in co-inoculation.</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Malolactic fermentation in white and red wines under difficult conditions ▪ Structured red wines ▪ Co-inoculation ▪ Sequential inoculation
	<p>INSTRUCTIONS FOR USE</p> <ul style="list-style-type: none"> ▪ Rehydrate bag contents 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. In the most difficult situations, the use of Nutriferm Osmobacti is recommended during rehydration of the bacteria. The simultaneous use of enzymes with β-glucanasic activity has no negative effect on the activity of the bacteria. 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.</p> <p>Opened package: carefully reseal and store as indicated above. Use immediately.</p> <p>Shelf life: 24 months from production date when stored at $\leq -18^\circ\text{C}$ (0°F). 6 months from production date when stored at $\leq +4^\circ\text{C}$ (39.2°F).</p>
	<p>COMPLIANCE</p> <p>The product is in compliance with: Codex Oenologique International</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.

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

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

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