



MALOLACT Acclimatée 4R

.....
Bacterial culture effective in promoting the malolactic fermentation, suited
for wines with a high tannic content
.....



→ TECHNICAL DESCRIPTION

Malolactic bacteria preparation (*OEnococcus oeni*), selected for red wines with a high concentration of polyphenols (TPI above 75), alcoholic degree higher than 13,5% vol., pH between 3,2 and 3,5 with free sulphur dioxide content of between 20 and 30 mg/L.

Tests conducted in winery highlighted that **Malolact Acclimatée 4R** rapidly undertakes malolactic fermentation when inoculated at temperatures higher than 20°C and the malic acid gets completely depleted even at 12°C. It does not produce biogenic amines.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Oenococcus oeni.

→ INSTRUCTIONS FOR USE

Remove **Malolact Acclimatée 4R** from freezer 30 minutes before use. After addition homogenize with a pump over.

→ STORAGE AND PACKAGING

Store the product at -20°C.

After opening the packet, the preparation must be completely used to avoid humidity-induced activity loss.

Packs for the inoculation of 2,5 hL.

Packs for the inoculation of 25 hL.

Packs for the inoculation of 250 hL.

Packs for the inoculation of 1000 hL.

