



MALOLACT Rapid

.....
 Culture of bacteria that is effective in carrying out malolactic fermentation
 of wines and musts



→ TECHNICAL DESCRIPTION

Malolact Rapid is a new *Oenococcus oeni* culture in a high-performance, freeze-dried form. Decades of research into the best biomass production techniques has resulted in the nutrients and protective substances used in bioreactors being carefully selected to obtain a vigorous culture that is resistant to fermentation stress.

Malolact Rapid is ideal for both co-inoculation and post-primary fermentation inoculation, where it increases finesse, complexity and harmony of taste. The resulting wines have an open, fresh and fruity bouquet. On the palate, the sweetness of the lactic acid attenuates tannin astringency in red wines.

Malolact Rapid when used for co-inoculation, it can be added 2 days after the start of alcohol fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Culture of freeze-dried *Oenococcus oeni*.

- Tolerance: 15% alc**
- TPI>90**
- pH>3.15**
- Temperature: 18°-24°C**

→ INSTRUCTIONS FOR USE

Take **Malolact Rapid** out of the freezer 30 minutes before use.
 The creation of a pied is always recommended in order to improve the establishment of the starter culture. We recommend a final pied volume of ¼ to a maximum of 1/10 of the volume of the tank to be inoculated.
 The first step in creating a malolactic pied may possibly be a dilution with one part water to three parts wine. When 50-100% of the malic acid is consumed, further portions of wine are added until the desired final volume is reached. Then add the inoculation to the mass to be fermented.
 After addition to the wine, and at each step, facilitate mixing by briefly pumping over.

Reference: MALOLACT_Rapid_TDS_EN_0100221_OENO_USA



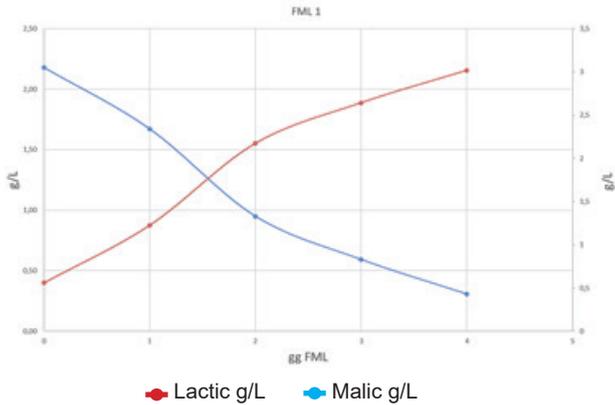


MALOLACT Rapid

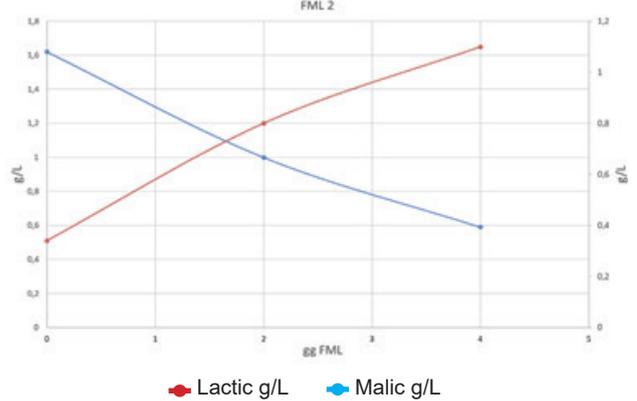
Case study

Use of Malolact Rapid in 1,000 and 700hL tanks with different alcohol and malic acid content. Dark red wine (TPI>100), with 13.70-14.5% alc.

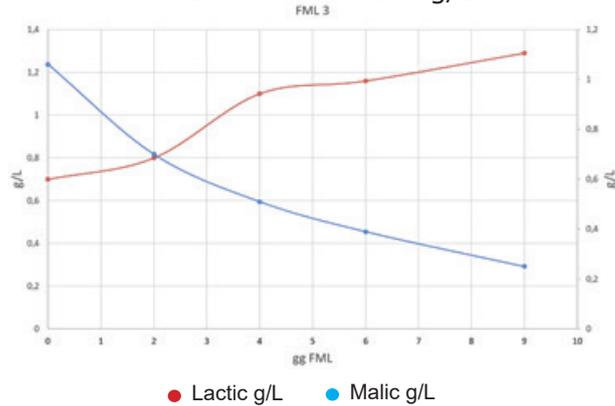
FML1 Malic acid 3.53g/L



FML2 Malic acid 1,62g/L



FML3 Malic acid 1.06g/L



→ STORAGE AND PACKAGING

Stable product under storage conditions indicated on each package (24 months at -20°C)

- 1000 hL net inoculation bag
- 250 hL net inoculation bag.
- 25 hL net inoculation bag.
- 2,5 hL net inoculation bag.

