



MALOLACT RSWEET

.....
 Culture of bacteria that are efficient in conducting malolactic fermentation of wines and musts



→ TECHNICAL DESCRIPTION

Malolact RSWEET is a new culture of *Oenococcus oeni* in a high-performance lyophilised form. It is the result of research by AEB and Bionova. The strain is stored at the European UMCC bank. The performance of Malolact RSWEET is ensured by decades of studies on the best biomass production techniques, thanks to which the nutrients and protective substances to be used in the bioreactors have been carefully selected to obtain a vigorous culture that is resistant to fermentation stress.

Malolact RSWEET is ideal in those wines where sweet notes, softness and those amyl notes of English caramel are sought after. **Malolact RSWEET** can be used in both co-fermentation and post-fermentation inoculation, in which it increases fineness, complexity and flavour harmony.

Malolact RSWEET is ideal for malolactic fermentation in low pH wines, where rapid inoculation is often necessary to conduct malolactic fermentation quickly and make the wine soft, sweet and voluminous.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Culture of lyophilised *Oenococcus oeni* bacteria.

Resistance: 14.5% alc

IPT>90

pH>3.10

Temperature: 18°-24°.

→ INSTRUCTIONS FOR USE

Take **Malolact RSWEET** from the freezer 30 minutes before use.

The creation of a foot is always preferable in order to improve the implantation of the starter culture. We recommend a final foot volume of ¼ to a maximum of 1/10 of the volume of the tank/reservoir to be inoculated. The first step in creating the malolactic foot can be a dilution with one part water to three parts wine. At the consumption of 50-100% malic acid, further portions of wine are added until the desired final volume is reached. Then proceed with inoculation into the mass to be fermented. After addition to the wine, and at each step, facilitate mixing with a short pumping over.

→ STORAGE AND PACKAGING

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

Bag for inoculation of 250 hL net.

Bag for inoculation of 25 hL net.

