



MALOLACT C²P

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 Bacterial culture, effective in carrying out the malolactic fermentation in
 structured red wines



→ TECHNICAL DESCRIPTION

Malolact C²P is a culture of *Oenococcus oeni*, whose production technology is designed to withstand the strain under limited conditions, such as a high alcohol content. **Malolact C²P** is ideal for the refinement of structured red wines, where it increases finesse, complexity and harmony of taste. The wines obtained have a complex bouquet, with accentuated notes of red fruits; to the taste, the sweetness of lactic acid attenuates the tannin astringency. Among the bacteria of the Malolact range, it is the most suitable for managing fermentations of important red structured wines with a high alcohol content. The minimum utilization pH is 3,35. The minimum temperature is 18°C.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Lyophilized bacteria culture of *Oenococcus oeni*-maltodextrins as a protector and immobilization medium.

→ INSTRUCTIONS FOR USE

Take **Malolact C²P** from the freezer or fridge 30 minutes before use. After adding to the wine, facilitate the mixing with a short pumping over.

→ STORAGE AND PACKAGING

36 months if stored at -18°C.
 18 months if stored at + 4°C.

Box containing 2 envelopes for the inoculation of 25 hL.
 One envelope for the inoculation of 250 hL.

Reference: MALOLACT_C2P_TDS_EN_0300617_OENO_Australia

