

MAXIFLORE ELITE

Lactic Bacteria with a short rehydration phase.

One Step Procedure



↓ OENOLOGICAL APPLICATIONS

MAXIFLORE ELITE gives wines some particularly interesting sensorial qualities. With red wines, this malolactic yeast starter helps increase the sensation of structure and volume in the mouth whilst emphasising the spicy aromas. With white wine musts, when inoculated early, it can reinforce the dried fruit notes whilst also protecting the fresher aromas.

MAXIFLORE ELITE is probably one of the malolactic yeast starters best able to tolerate the widest range of conditions. Since it combines 1-Step®'s acclimatisation performance with its own properties of resistance to low pH's, SO₂ and high levels of alcohol, it is the ally of choice to safeguard malolactic fermentations and it can be used with early inoculations (2/3 of the way through alcoholic fermentation) as well as sequential ones.

↓ INSTRUCTIONS FOR USE

• On Must

1. Dissolve the packet of activator in 100L of water at between 18 and 25°C. Add the contents of the packet of bacteria and dissolve gently. Wait for 20 minutes.
2. Mix the preparation into 100L of non-sulphited must to which 20g of previously rehydrated ADY has been added (IOC 18-2007 strain)
3. Check malic acid consumption.
4. Incorporate into 2000 hL of must at the time of yeast addition.

• On fermenting Must (d = 1050):

1. Dissolve the packet of activator in 100 L of water at between 18 and 25°C. Add the contents of the packet of bacteria and dissolve carefully. Wait for 20 minutes.
2. Mix the preparation into 100 L of fermenting must.
3. Check malic acid consumption.
4. Incorporate into 2000 hL of fermenting must.

• On Wine:

1. Dissolve the packet of activator in 100 L of water at between 18 and 25°C. Add the contents of the packet of bacteria and dissolve gently. Wait for 20 minutes.
2. Mix the preparation into 100L of wine at pH > 3,2 and at a temperature of between 17 and 25°C. Wait for 18 to 24 hours.
3. Check malic acid consumption
4. Incorporate this 200L into 1000hL of wine. Maintain the temperature at between 17 and 25°C.
5. Check malic acid breakdown every 2 to 4 days.

Reacclimatisation medium (L)	Kit 25 hL	Kit 100 hL	Kit 500 hL
Water	2,5 L	10 L	50 L
Must/ wine	2,5 L	10 L	50 L

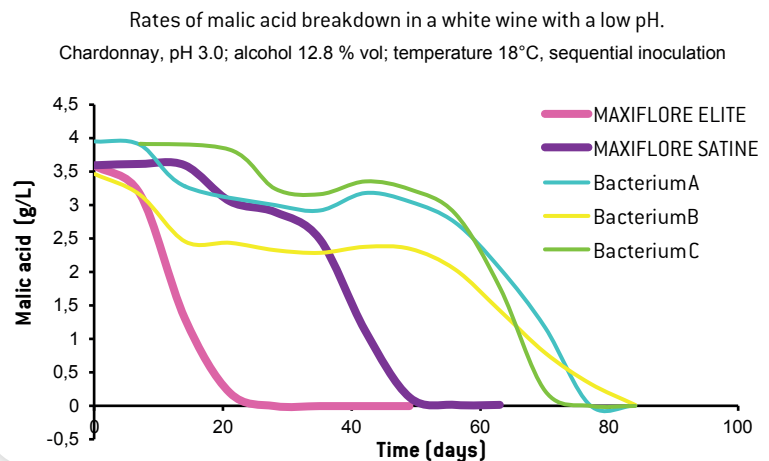
↓ CHARACTERISTICS

- Species: *Oenococcus oeni*.
- Very good tolerance to pH: from pH 3.1 (where total SO₂ is low).
- Good tolerance to SO₂: up to 10 mg/L of free SO₂ and 60 mg/L of total SO₂.
- Excellent tolerance to alcohol: up to 15.5% vol.
- Low production of volatile acidity.
- No production of biogenic amines.

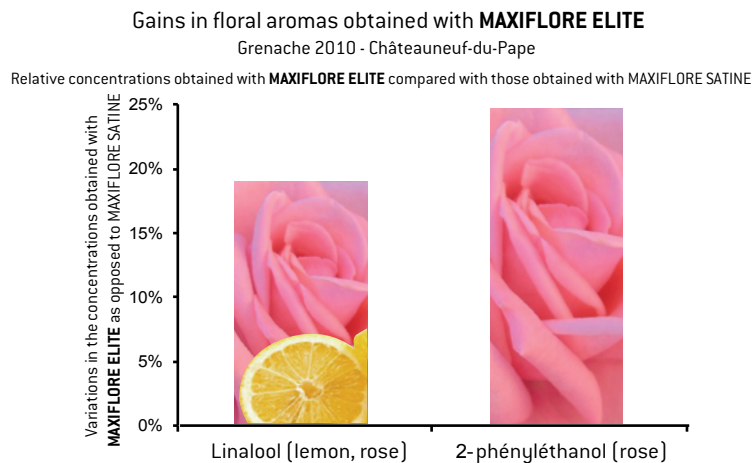
MAXIFLORE ELITE

↘ A bacterium that prefers northern wines ...

MAXIFLORE ELITE uses various metabolisms to resist difficult conditions such as low pH values and high levels of ethanol. When used with sequential inoculations, these metabolisms also contribute to the dried fruit notes that add to the complexity of the great white wines produced and/or aged under wood.



... As well as the southern ones!



During our experiments, we were also able to see that **MAXIFLORE ELITE** effectively brought out the floral and spicy aromas in well matured red wines, whilst also contributing to their volume in the mouth and to their charpente.

↘ PACKAGING AND STORAGE

- Packets for inoculating 25 hL, 100 hL et 500 hL.

MAXIFLORE ELITE can be stored in cold environment for 30 months following manufacture date if stored at - 18°C and for 18 months if stored at + 4°C.

However, opened packets must be used immediately as the freeze-dried powder is hygroscopic and the bacteria rapidly lose their activity.

Aluminium packaging protects the bacteria against oxygen and humidity.