

MAXIFLORE SATINE

BACTERIA



Oenological bacteria with a short re-acclimation period (One-Step process).

Lower astringency and prevent buttered aromas development

↓ OENOLOGICAL APPLICATIONS

MAXIFLORE SATINE is a bacteria recommended for wine fermentation with a high maturity. But it goes far beyond this recommendation as it possesses the ability of producing a very low quantity of diacetyl. As a matter of fact, **MAXIFLORE SATINE** allows wines to preserve their aromatic purity by highly limiting buttered notes development.

MAXIFLORE SATINE has undertaken many field-tests and, did prove its capacity to reduce astringency as well as wine bitterness, while contributing to increase in-the-mouth volume sensations.

An early yeast culture (density 1010 around) is recommended as it helps to benefit from a favorable wine temperature and to protected wines from *Brettanomyces* too.

↓ IMPLEMENTATION AND PRECAUTIONS

MAXIFLORE SATINE is a kit including:

- A preparation of selected lyophilized lactic bacteria.
- A specific activating agent added in the middle of the bacteria re-acclimation

• On Co-Inoculation Must (possible if pH>3.4 and moderate Sulphur addition)

1. Dissolve the activator sachet in 10 L of water between 18° and 25°C. Add the contents of bacteria sachet and dissolve delicately. Waiting time: 2 hours max.
2. Blend the mixture to 100 hL of must as soon as the first density points are lost.
3. Check the malolactic fermentation (malic and lactic acids) as well as the volatile acidity every 2 or 4 days

• Early inoculation (density 1.010) or sequential (after alcoholic fermentation)

1. Dissolve the activator sachet in 10 L of water between 18° and 25°C. Add the contents of bacteria sachet and dissolve delicately. Waiting time: 2 hours max.
2. Blend the former mixture to 10L of must/wine between 18° and 25°C. Waiting time: 18 to 24h. Check the good malic acid degradation (near 0)
3. Add the 20L of mixture to 100hL of must/wine. Keep the T° between 18 and 25°C.
4. Check the malic acid degradation every 2 or 4 days.

↓ CHARACTERISTICS

- Species : *Oenococcus oeni*.
- Excellent tolerance to alcohol: till 16 % vol.
- Good tolerance to SO₂: till 10 mg/L of free SO₂ and 60 mg/L of total SO₂.
- Tolerance to pH: from pH 3, 25.
- Low production of volatile acidity
- Late and limited production of Diacetyl
- No production of biogenic amines

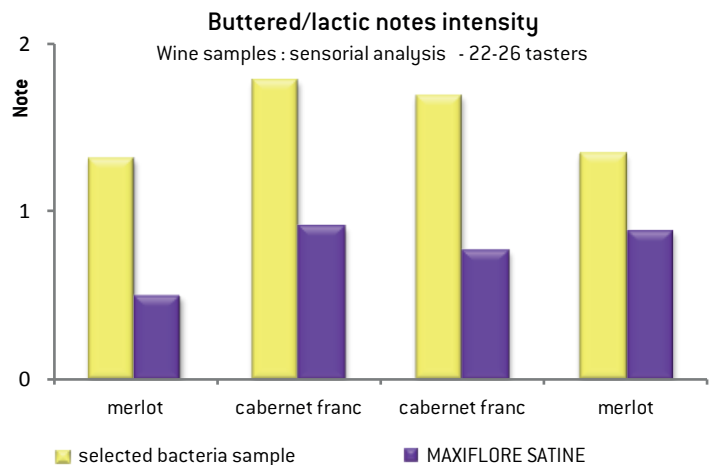
MAXIFLORE SATINE

Preserve the wine fruitiness Vs buttered notes

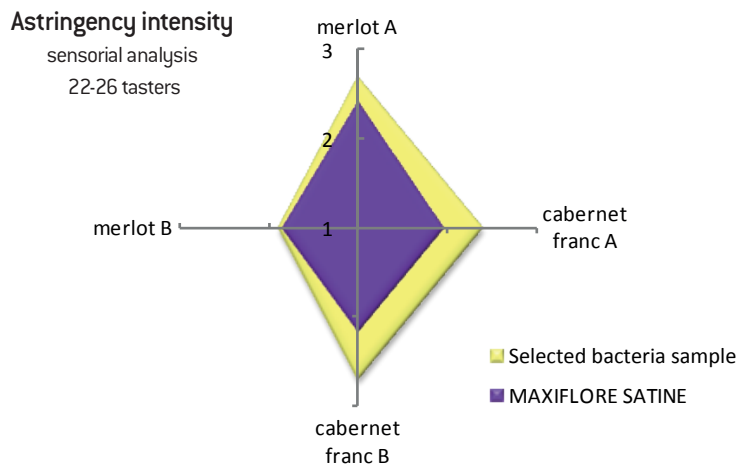
MAXIFLORE SATINE has the ability to consume citric acid in low quantities and only after the whole consumption of malic acid.

Yet, it is precisely from citric acid that bacteria produce diacetyl responsible for the buttered note development and mask fruity and floral aromas.

Thanks to this high ability, along with stabilization as soon as the malolactic fermentation stops, **MAXIFLORE SATINE** helps to preserve the aromatic freshness of wines.



Limit tannin harshness



A malolactic fermentation undertaken with **MAXIFLORE SATINE** helps to decrease bitterness and astringency sensations due to the discrepancy existing between phenolic and technologic maturities. This malolactic ferment, by the way highly resistant to ethanol, allows to balance smoothness and structure especially on musts and wines resulting from concentrated grapes.

PACKAGING AND STORAGE

- Dosages to yeast 100 hL

MAXIFLORE SATINE should be kept cool.

The powder keeps its characteristics at least 36 months after its production date if it is kept under -18°C (corresponding to its optimal use-by-date) and at least 18 months when stored at $+4^{\circ}\text{C}$.

Be cautious: when a sachet is open, it must be used immediately as the powder is lyophilized and so hygroscopic, and bacteria can quickly lose their activity.

Packagings in foil bags allow to preserve bacteria from oxygen and moisture.