

EXTRAFLORE PURE FRUIT

BACTERIA

Direct-pitching œnological bacteria.

Pure fruity notes - Control of malolactic fermentation in difficult conditions.

↙ OENOLOGICAL APPLICATIONS

EXTRAFLORE PURE FRUIT is an œnological bacterium isolated for red wines by the microbiological laboratory of the Technical and Environmental Centre of the Comité Champagne for inducing malolactic fermentation. It has proved to stand up very well in restrictive winegrowing conditions (high alcohol levels, strong acidity or, on the contrary, low levels of malic acid, low temperatures) and is therefore suitable for wines of very diverse types and origins. It can be directly stirred into the must or wine without re-activation.

Producing very low levels of diacetyls and with its own aromatic contribution, **EXTRAFLORE PURE FRUIT** fosters a pure fruity profile in wines and contributes to roundness.

↙ INSTRUCTIONS FOR USE

Dosage: use one sachet to inoculate the volume in hL indicated. Reducing dosage, subculturing or carrying out starter phases reduce the bacteria's performances.

Bacterial inoculation with or without rehydration:

- - Without rehydration: open the sachet and add bacteria directly to the must/wine at the top of the tank (white/rosé must or wine) or during a process of mixing by pumping over, preferably under the cap of marc if this has formed (red harvest).
- - With rehydration: for enhanced dispersal, rehydrate the packet of selected œnological bacteria in 20 times its weight of non-chlorinated water at 20°C for a maximum of 15 minutes. Add the suspension directly to the must/wine.
- Then see that the bacteria are mixed evenly into the mass of must or grapes.
- Stabilise the wine once malolactic fermentation (MLF) is complete.

Additional precautions if used in co-inoculation (during alcoholic fermentation):

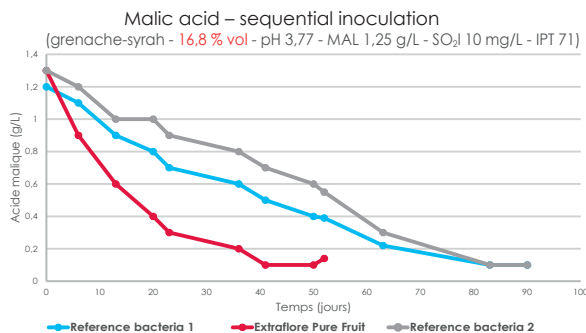
- Pitch the must in œnological yeasts selected in line with previous instructions.
- Total recommended SO₂ < 50 mg/L. Inoculate the bacteria at the very beginning of fermentation (without waiting for reduction in density). If sulphiting operations are carried out between 5 and 8 g/hL, delay inoculation for a minimum of 48 hrs after yeasting.
- Temperature must remain below 26°C when 10% of alcohol is reached.
- Organic rather than mineral yeast nutrition is recommended.
- Monitor the breakdown of the malic acid and volatile acidity. If there is MLF during the AF process and an unusual increase in volatile acidity is noted, stabilise with lysozyme (150-200 mg/L) or SO₂ (1-2 g/hL).

↙ CHARACTERISTICS

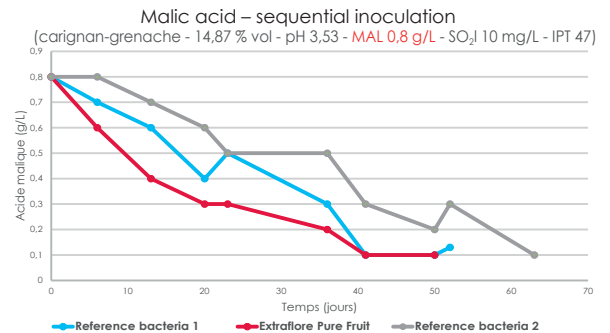
- Strain: *Oenococcus oeni*.
- Population: > 1.10¹¹UFC/g.
- Tolerance to pH: > 3.1.
- Tolerance to alcohol: up to 16.5% vol.
- Tolerance to SO₂: up to 50 mg/L of SO₂ in total.
- Range of tolerated temperatures: between 15 and 27°C.
- In the event of a combination of difficult conditions, these tolerance ranges (pH, alcohol, SO₂, temperature) are more restricted
- MLF kinetics: very quick.
- Production of diacetyl: very low.
- Production of volatile acidity: low.
- No production of biogenic amines.
- Phenol-negative bacteria: does not produce volatile phenols or its precursors.
- Highly compatible with co-inoculation.

EXTRAFLORE PURE FRUIT

➤ **EXTRAFLORE PURE FRUIT, ideal for kick-starting malolactic fermentation, even in difficult conditions**



In this Côtes du Rhône red wine with a very high alcohol content, **EXTRAFLORE PURE FRUIT** started malolactic fermentation immediately, sustaining its speed until completion, in half the time of reference bacteria.



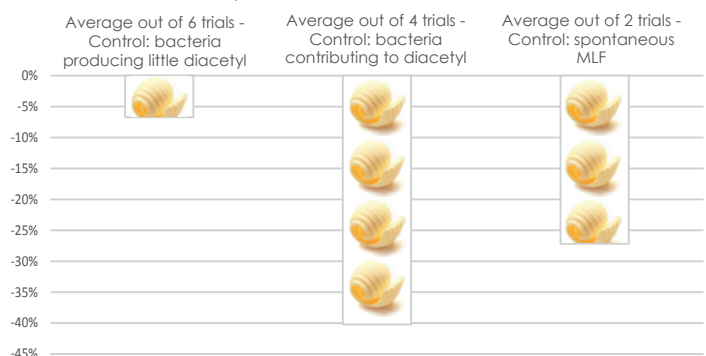
In the other example, **EXTRAFLORE PURE FRUIT** once again showed a very short latency phase and sustained kinetics, despite low initial content of malic acid, a situation that is well-known as being particularly unfavourable for kick-starting malolactic fermentation.

➤ **EXTRAFLORE PURE FRUIT preserves and boosts the fruity character of your wines**

Also selected for its very low production of diacetyl, **EXTRAFLORE PURE FRUIT** makes little contribution to milky and buttery notes which can sometimes mask the fruity characteristics and aromatic freshness of wines.

On the other hand, its enzymatic activity helps in developing esters which express the aromas of black and red fruits. In addition, wines fermented with **EXTRAFLORE PURE FRUIT** are perceived as having more roundness.

Extraflo Pure Fruit : reduction (in %) of diacetyl contents of wines in comparison to various reference bacteria



➤ **PACKAGING AND STORAGE**

- Dosage for 25 and 100 hL.

EXTRAFLORE PURE FRUIT FRUIT must be stored in cold conditions. The powder keeps its characteristics for at least 36 months after its production date if stored at -18°C (corresponding to its best-before date) and at least 18 months if stored at +4°C.

The sealed packets may be delivered and stored for three weeks at ambient temperature (<25°C) without significant loss of activity and efficacy.

On the other hand, once a sachet is opened, it must be used immediately since the lyophilised powder is hygroscopic and bacteria quickly lose their active properties.