

# MALIC-EXPRESS

## BACTERIA

Oenological bacteria that can be used without the rehydration step at the end of alcoholic fermentation.

**A simple and rapid malolactic procedure to protect industrial processes and facilitate the early marketing of red wines.**

### ↓ OENOLOGICAL APPLICATIONS

**MALIC-EXPRESS** is a freeze-dried bacterial preparation specifically developed to keep vinification times under control and allow the early sale of red wines, thanks to a particularly quick malolactic fermentation (MLF).

**MALIC-EXPRESS** is a fast, easy-to-use malolactic procedure that can be directly incorporated into the wine, without rehydrating the product first, and is suitable for use under most of the circumstances commonly found in winemaking.

**MALIC-EXPRESS** does not produce any biogenic amines (therefore no substances responsible for the decarboxylation of amino acids).

### ↓ INSTRUCTIONS FOR USE AND WARNINGS

Inoculate at the end of the alcoholic fermentation stage.

Open the packet and pour the contents directly into the wine (without rehydrating first), working at the top of the vat or at the time of pouring or transferring the wine to another vat. In the event of post-fermentation maceration, incorporate the product under the layer of pomace before performing a pump-over. Check the decomposition of the malic acid every 2 - 4 days. When the malolactic fermentation is complete, proceed rapidly with stabilizing the wine. The success of this bacterial insemination depends on the characteristics of the wine:

- Alcohol: tolerance up to 15.5% proof
- free SO<sub>2</sub>: absent - total SO<sub>2</sub>: < 60mg/L
- pH: > 3.3
- Temperature: > 18°C (when faced with limiting circumstances in terms of alcohol or SO<sub>2</sub> levels, do not exceed 22°C).

### ↓ CHARACTERISTICS

- Species: *Oenococcus oeni*
- Revivable population: > 1.10<sup>11</sup>CFU/g

### ↓ PACKAGING AND STORAGE

- Dosage for 250 hL

**MALIC-EXPRESS** must be stored in a cold environment.

The powder retains its characteristics for at least 36 months after the date of manufacture if it is stored at - 18 °C, and for 18 months if stored at + 4 °C.

However an opened sachet must be used immediately as the lyophilised powder is hygroscopic and the bacteria very quickly lose their activity.

The aluminium packaging allows the bacteria to be stored away from oxygen and humidity.