



MaloBacti™ AF3

MLF for High Alcohol and Elevated Phenolic Conditions

MaloBacti™ AF3 was selected for special requirements of the malolactic fermentation in wines with high alcohol and high phenolic levels.

Properties

- Very high tolerance to high alcohol conditions in wine, up to 17% vol
- High tolerance to elevated phenolic conditions up to 2000-3000ppm
- Exceptional sensory profile
- pH range from 3.3 to 4.2
- Ethanol tolerant to 17% vol
- SO₂ tolerance at pH 3.4 < 60ppm
- Temperature range: 15-26°C
- For red and white wine

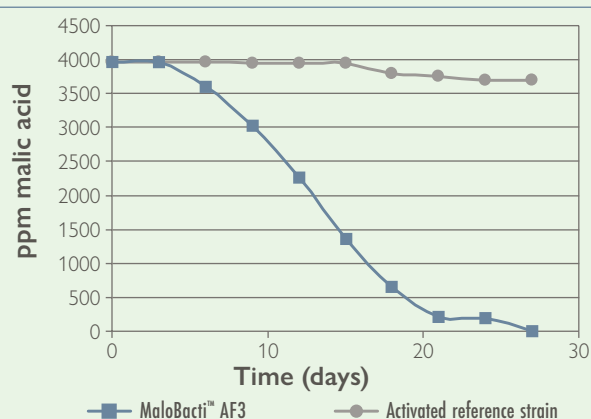
Package Content

Contains freeze-dried *Oenococcus oeni* with a minimum cell count of > 2 × 10¹¹ CFU/g. DSM22582. Min 3 years at -18°C, 4 weeks at 5°C.

Practical Example MaloBacti™ AF3

2010 Cabernet Sauvignon - pH: 3.6; Alc.17.5%; TA 7.4g/l; Phenols: 2984ppm

MLF in High Alcohol Regent DLR 2010



In this direct comparison, you can see that MaloBacti™ AF3 works even under difficult conditions for the MLF.

Special Activation Feature

Once activated correctly (pH < 3.6), the fully viable bacteria suspension can be placed in a refrigerator at 4-5°C for five days without any loss of cell count. This gives winemakers the flexibility to activate a larger suspension of bacteria and use it over the course of a week.

Simply remove the suspension from the fridge and measure out the volume required i.e. 90ml per barrel. Place remaining suspension back in fridge. Stir measured out suspension and let it warm to wine temperature, then inoculate.

