MaloBacti™ AF3

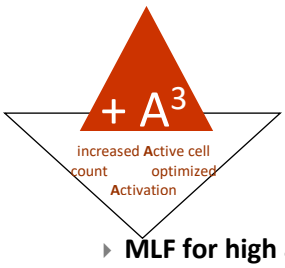
NEW MLF BACTERIA STRAIN FOR HIGH ALCOHOL AND PHENOLIC LEVELS

THE NEW STANDARD FOR THE MALOLACTIC FERMENTATION

The solution for high alcohol and elevated phenolic conditions

MaloBacti™ AF3 is another strain of freeze dried MLF starter cultures of Oenococcus oeni with unique properties. MaloBacti™ AF3 was selected for special requirements of the malolactic fermentation in wines with high alcohol and phenolic levels.

- High tolerance to high phenolic conditions
- Very high tolerant to high alcohol conditions in wine, up to 17% Vol. Alc.
- Outstanding fruity flavour profile, for condimental wines



New +A³ process

The new **+A³** process accommodates an increased number of active cells in combination with a so far unreached fast activation and perfected adaption of the bacteria for the inoculation in wine or must.

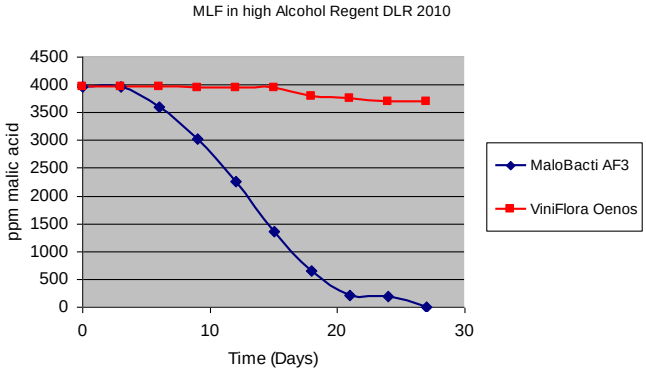
- For fruity red and white wines with high phenol and alcohol levels
- Increase of the survival rate of the bacteria at inoculation.
- Ideal adaptation to difficult conditions in wine already in 6-8 hours!

MLF for high alcohol and elevated phenolic levels

See the example of a Regent 2010 of DLR Bad Kreuznach with high alcohol:

- 17.5% Vol. Alc.
- pH: 3.6
- TA 7,4 g/l
- Phenols: 2984 ppm

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



IMPORTANT INFORMATION

- To dissolve product exactly **1L** of water is needed for a **25 hL**-pouch, **10L** for a **250 hL**-pouch, **40L** for a **1.000 hL**-pouch and **200L** for a **5.000 hL**-pouch.
- **First** put in the +A³-media (1), **then** the bacteria (2). The water has to be non-chlorinated and non-distilled.

Additional information

After activation of the bacteria the suspension can be stored for **max. 5 days at 4-6 °C**. For another inoculation with the stored suspension adjust the temperature to the wine's temperature. Stir well again before inoculation. The addition of SO_2 can be done right after the completion of the MLF to avoid the growth of other undesired micro-organisms.

The addition of Thiamine (Vit.B1) or FermControl™ BIO to the primary fermentation is recommended to reduce the SO_2 formation of yeast.

Package content

MaloBacti™ AF3 25 hL, 250 hL, 1.000 hL and 5.000 hL.

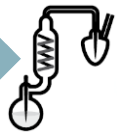
Freeze-dried MLF starter cultures; *Oenococcus oeni* with a minimum cell count of > 2 x 10^{11} CFU/g. Strain: 22582.

Shelf life / storage

2 years at min. -18 °C
4 weeks at +5 °C
5 days at 4-6 °C, if product is already activated
Store frozen, always use the whole package at once

PRACTICAL APPLICATION ADVICE

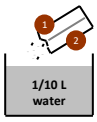
1



Oenological properties

- SO_2: tolerance at pH 3.4 < 60ppm
- pH from > 3.3
- Ethanol tolerant up to 17.0% Vol. Alc.
- Temperature range: 15-26 °C
- For fruity and condimental wines

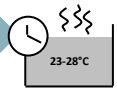
2



water	**non-chlorinated, non-distilled**
1L	**25 hL-pouch**
10L	**250 hL-pouch** , etc.

- keep water at **23-28 °C**
- **1.** dissolve **the +A³-media (chamber 1)** in water
- **2.** dissolve **the bacteria (chamber 2)** in in solution, stir for approx. 5-8 min.

3



Activation of suspension for **6-8** hours at **23-28 °C**.

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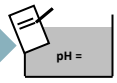
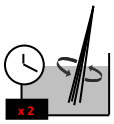


Measure pH and note it.

5



During activation **stir** suspension **twice**.

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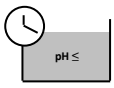

After **6-8 hours** the pH should drop to <**3.8**. The bacteria are now completely activated. Check with a pH-meter.

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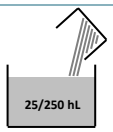

Stir suspension again and inoculate in 25 hL / 250 hL of wine. Stir well again.

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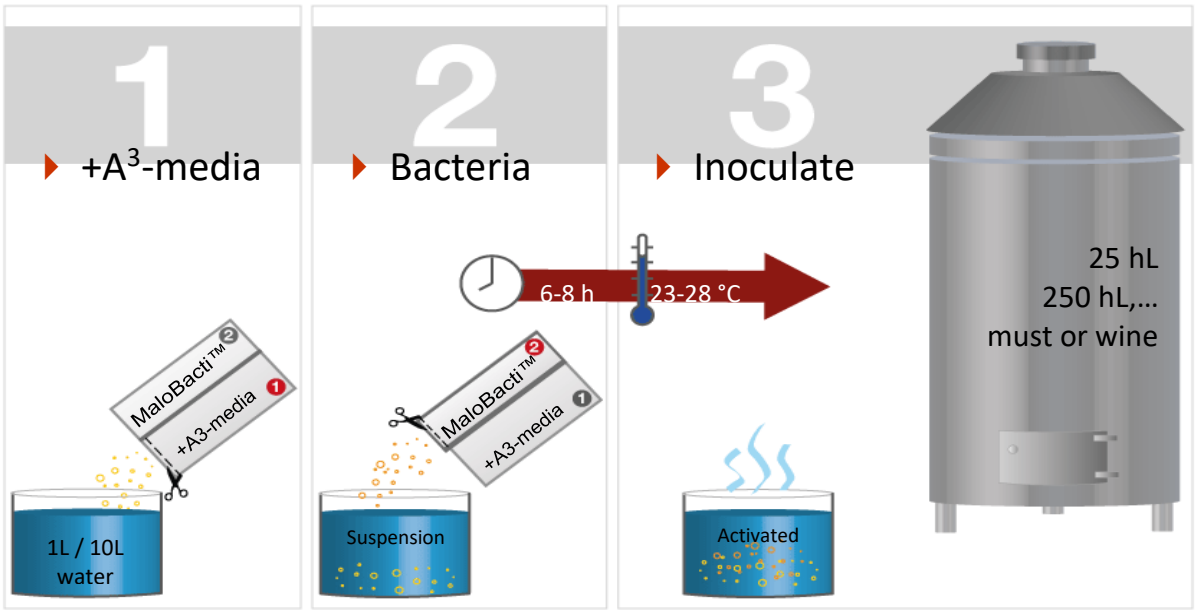
Maintain temperature of wine at approx. **15–20 °C** during MLF



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