

Tips for a SUCCESSFUL MALOLACTIC FERMENTATION

Confidence for Winemakers

Malolactic fermentation (MLF) is often considered a simple conversion process of malic acid to lactic acid by *Oenococcus oeni* bacteria. Additionally, by choosing a specific strain, malolactic fermentation represents the final opportunity to reduce herbaceous notes, enhance fruit aromas, increase aromatic complexity and improve balance and structure of wine.

WHAT ARE THE RISKS OF A SPONTANEOUS MLF?

Uncontrolled, spontaneous MLF can result in the production of off-characters such as yogurt, rancid, sweat, burnt matches or even rotten fruit. Another undesirable consequence of spontaneous growth is the production of biogenic amines. Inoculating with selected *Oenococcus oeni* ensures the rapid onset of MLF and better control over the production of aromas and wine mouthfeel.

THE ADVANTAGES OFFERED BY ENARTISML BACTERIA

- Successful malolactic fermentation even in difficult conditions
- Increase aromatic complexity
- Reduce herbaceous notes and increase fruit aroma
- Guarantee healthy wine
- Dominance of the inoculated strain over indigenous flora

Principal factors influencing growth, viability and activity of lactic acid bacteria

Factors	Tolerance Limits	Optimal Range
Alcohol (% v/v)	15	13
pH	<3.1	>3.4
SO ₂ (ppm)	15	<8
SO ₂ Total (ppm)	60	<30
Temperature	<12°C or >28°C	17-24°C

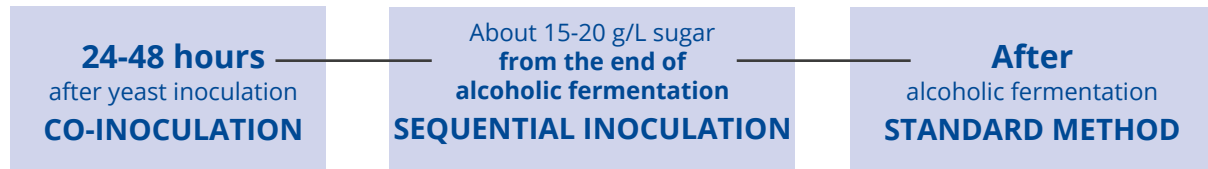
Technical specifications of Enartis strains

Principal Factors	EnartisML Silver
Species	<i>Oenococcus Oeni</i>
pH Tolerance	> 3.1
Free SO ₂ Resistance (mg/L)	<10
Total SO ₂ Resistance (mg/L)	<45
Alcohol Tolerance (% v/v)	> 15
Speed	High
Sensory Characteristics	Clean, floral, fruity and complex aromas; respects color; improves structure, volume and aromatic intensity.

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When can we start malolactic fermentation?

Malolactic bacteria can be added to wine at different stages:



Confidence for Winemakers Save time. More intense color. More complex aromas.

Selected strains not only avoid the risk of contamination by others microorganisms, but also produce fresh, fruity, color-intense wines and save time and energy!

The best strategy is to use an EnartisFerm yeast that works in synergy with EnartisML depending on the goal.

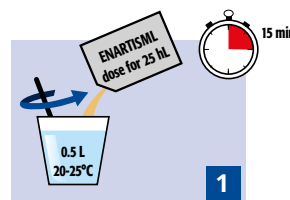
Bacteria Preparation and Nutrition

Like all organisms, bacteria must eat to survive, develop and be vital. Bacteria need an acclimatization phase before entering the hostile environment of wine.

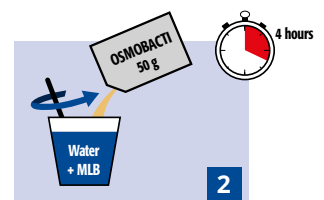
NUTRIFERM OSMOBACTI is an activator and regulator of osmotic pressure that helps malolactic bacteria survive the difficult growing conditions in wine. When used at the end of rehydration and before inoculation, NUTRIFERM OSMOBACTI increases cell survival rate and, consequently, allows for a more rapid start and faster completion of malolactic fermentation.

NUTRIFERM ML is a specific activator for malolactic fermentation. It provides polysaccharides, amino acids, micronutrients, vitamins and cellulose. The combined effects of its components stimulate cellular multiplication, ensures the dominance of the inoculated strain over indigenous flora and significantly reduces the duration of malolactic fermentation. In difficult conditions or in the case of fermentation arrest, its use can be decisive for the success of MLF.

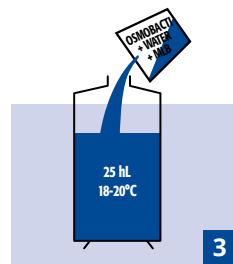
Protocol for ML bacteria preparation and inoculation. Direct addition, 25 hL



Rehydrate 25 hL package of EnartisML bacteria in 500 mL of chlorine-free water at 20-25°C. Stir gently and wait 15 minutes.



Add Nutriferm Osmobacti to the EnartisML bacteria slurry in order to improve survival rate and activate EnartisML bacteria. Stir gently and let stand for 4 hours at 18-20°C.



Stir the suspension gently and add to wine during pump-over or mixing.

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Inspiring innovation.

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