



ENARTIS-ML MCW



SELECTED BACTERIA STRAIN FOR MALOLACTIC FERMENTATION

COMPOSITION

Malolactic bacteria preparation of *Oenococcus oeni*

GENERAL FEATURES

The ENARTIS-ML MCW strain was isolated in 1981 from the Sonoma County area of California from a Chardonnay produced at Matanzas Creek Winery.

Due to its ability to produce diacetyl, ENARTIS-ML MCW contributes buttery character, aroma complexity, softness and broadness of wine flavors.

ENARTIS-ML MCW has an outstanding ability to conduct fast malolactic fermentations (MLF) in wines with high alcohol content or low pH. It is recommended for red, white and sparkling wines. For a successful MLF, the use of NUTRIFERM ML at inoculation is recommended. In the case of more challenging conditions (higher alcohol, lower pH or high phenolic content), use NUTRIFERM OSMOBACTI at the advised dosage rate.

For sequential ML fermentations, inoculating bacteria at end of alcoholic fermentation (after first racking) is recommended. In red wine vinification, it can be added during post-fermentation maceration.

ENARTIS-ML MCW is also suitable for co-inoculation with the selected wine yeast. For this application, we suggest following the dedicated guidelines available from Enartis Vinquiry.

ENOLOGICAL FEATURES

- pH tolerance to 3.1
- Suitable for co-inoculation (follow co-inoculation guidelines)
- Ethanol tolerance to more than 15% vol.
- SO₂ additions should not exceed 30 ppm at the juice stage. No SO₂ additions should be made to fermented wine prior to inoculation.
- Temperature range: 18-23°C (64-74 °F)

INSTRUCTIONS FOR USE

ENARTIS-ML MCW is available in 3 different forms, adapted to the needs of each winery:

- Liquid concentrated culture for build-up
- Freeze-dried culture for build-up
- Freeze-dried culture for direct inoculation

USE FOR BUILD-UP

The ENARTIS-ML MCW for build-up (liquid and freeze-dried) is an economical and effective way of completing MLF, while benefiting from all the sensory attributes of this strain. For instructions of use, please see www.enartis.com.

USE IN DIRECT INOCULATION

- Rehydrate bag content in 20 times its weight of chlorine-free water between 20-23°C (68-74°F).
- Wait 15 minutes.
- Stir, then inoculate directly into wine to be treated.
- Mix by closed pump-over.
- Keep temperature of wine at about 18°C (64°F) until the end of fermentation.

The simultaneous use of betaglucanase does not affect malolactic activity.

No SO₂ addition should be made to fermented wine prior to inoculation.



ENARTIS-ML MCW

We recommend SO₂ addition to wine as soon as malolactic fermentation is complete to avoid possible production of acetic acid by indigenous flora.

PACKAGING AND STORAGE

Liquid concentrated culture for build-up:

Available in 500 mL, 1 L or 3.8 L bottles

Sealed package: store at 40 °F.

Opened package: carefully reseal and store as indicated above. Use immediately.

Freeze dried culture for build-up:

Available in packages of 10 g, 40 g, 120 g and 500 g

Sealed package: store at -18°C (0°F). A few days out of the freezer at temperatures below 25°C (77°F) will not spoil the product. Avoid exposure to temperatures above 25°C.

Opened package: carefully reseal and store as indicated above. Use immediately.

Note: keep away from humidity.

Freeze dried culture for direct inoculation:

Available in packages for 25 hL (660 gal) and 250 hL (6600 gal) of wine

Sealed package: store at -18°C (0°F). A few days out of the freezer at temperatures below 25°C (77°F) will not spoil the product. Avoid exposure to temperatures above 25°C.

Opened package: carefully reseal and store as indicated above. Use immediately.

Note: keep away from humidity.

Product approved for winemaking by the TTB.

Legal Limit: N/A

The product is in compliance with the following specifications:

Reg. (EC) N. 423/2008

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009