



ENARTIS-ML SILVER

BACTERIA STRAIN FOR MALOLACTIC FERMENTATION IN DIFFICULT RED AND WHITE WINES:

COMPOSITION

Preparation of malolactic bacteria *Oenococcus oeni*

GENERAL FEATURES

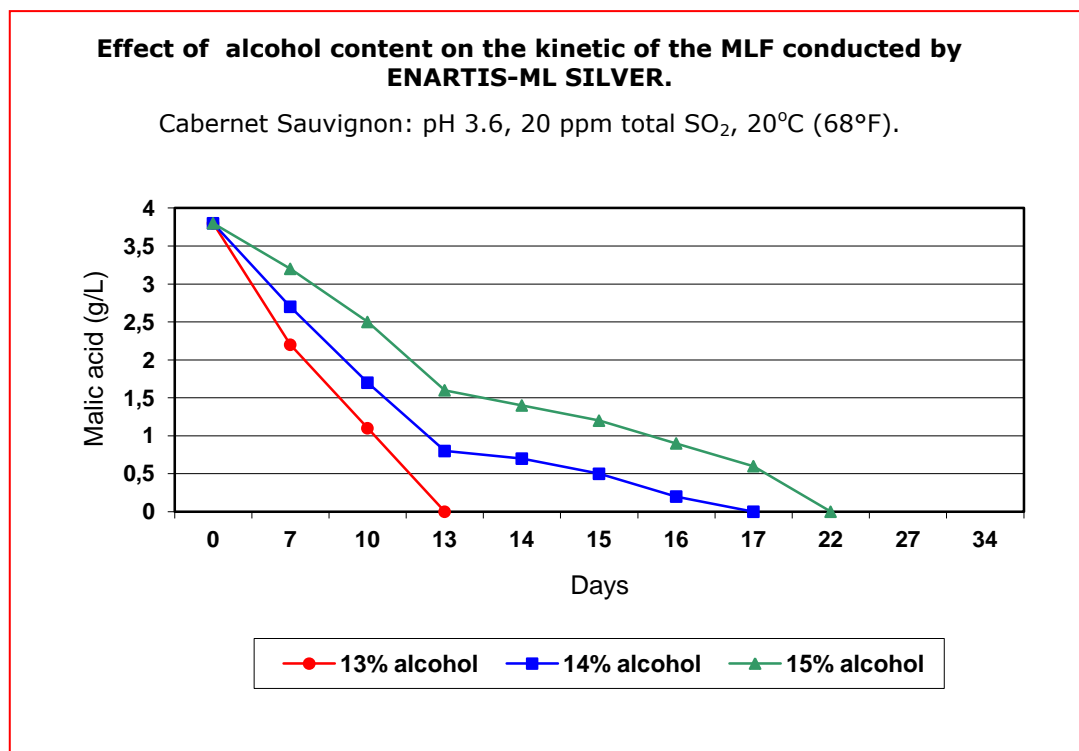
The ENARTIS-ML SILVER strain was isolated from the Sonoma County area of California. It was selected by the Enartis research department from among hundreds of *Oenococcus oeni* strains worldwide.

ENARTIS-ML SILVER has an outstanding ability to conduct fast malolactic fermentations in wines with high alcohol content or low pH. It works equally well in both red and white wines.

ENARTIS-ML SILVER produces clean and fruity aromas and has been shown to reduce vegetative character in some wines.

ENOLOGICAL FEATURES

- pH tolerance to 3.2
- Ethanol tolerance to more than 15% vol.
- Tolerance up to 45 mg/L total SO₂ and 10 mg/L free SO₂ .
- Temperature range: 18-23°C (64-74°F).



APPLICATIONS

Fast malolactic fermentation in white and red wines with difficult conditions:

- high alcohol content
- low pH
- high polyphenolic content



ENARTIS-ML SILVER

INSTRUCTIONS FOR USE

- 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 the wine to be treated.
- Mix by a closed pumping over.
- Keep temperature of wine at about 18°C (64°F) until the end of fermentation.

We recommend inoculating bacteria at end of alcoholic fermentation, after first racking. In red vinification, it can be added during post-fermentation maceration.

The simultaneous use of betaglucanase does not affect malolactic activity.

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

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

PACKAGING AND STORAGE

Packages for 2.5 hL (66 gal); 25 hL (660 gal) and 250 hL (6,600 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 at -18°C. Use quickly.

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

Codex Œnologique International

Product approved for winemaking, in accordance with:

Reg. (EC) N. 606/2009