



BACTERIA

Æno 2

Æno 2 is an *Ænoccoccus æni* strain, for a specific use in late co-inoculation or sequential inoculation (after completion of alcoholic fermentation).



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Freeze-dried bacteria - *Ænoccoccus æni*.
- ◆ **Enological benefits:** For a control of the technical and organoleptic aspects of the malolactic fermentation (MLF). Æno 2 bacteria are suited for MLF as a **sequential addition** (after AF) or in **co-inoculation** (during AF). Æno 2 was developed for late or sequential inoculation when the natural population is too low or poorly adapted for the completion of the MLF.

Inoculation with this selected bacteria ensures the development of a strain that is robust and adapted to hostile conditions in the wine. Æno 2 produces low amounts of volatile acidity and no biogenic amines.

The acclimatisation step gives better resistance to difficult conditions: it increases the survival rate and the bacteria's metabolic activity. Thus, the latency phase, before the MLF starts, is reduced.

Æno 2 is provided with a specific activator, made from yeast autolysates and inactivates yeasts. This activator helps to detoxify the medium and gives nutrients to the malolactic bacteria. It enables the MLF to occur even in hostile conditions.



DIRECTIONS FOR USE

- ◆ Before inoculation, let the packet rest at room temperature: 2 hours if stored at negative temperatures (freezer) – 15 minutes if stored at positive temperatures (fridge).

Example for 50hL:

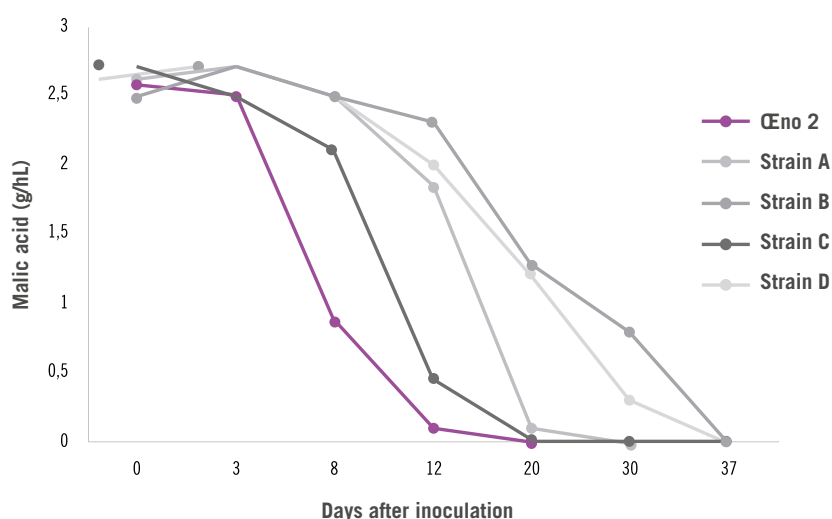
- ◆ **For co-inoculation:** Use 5 L of mineral water (non-chlorinated, non-sulfited). **For sequential inoculation:** Mix 5 L of mineral water (non-chlorinated, non-sulfited) and 5 L of wine from the tank to inoculate (at 20°C).
- ◆ Add the preparator Æno 2, then the Æno 2 bacteria (dose for 50 hL). Homogenise and wait 30 minutes in co-inoculation and 12 h in sequential inoculation, keeping the temperature at 20°C. Apporter le levain malo-lactique à la phase liquide (en rouge traditionnel: sous le chapeau de marc). Homogenise with a pump-over in an oxygen free atmosphere.
- ◆ Do not carry out any acidification or de-acidification after the addition of the bacteria. For further information, please consult the 'Good practice for the Inoculation of Lactic Bacteria' document (available online).
- ◆ **Dosage:** 1 g/hL.



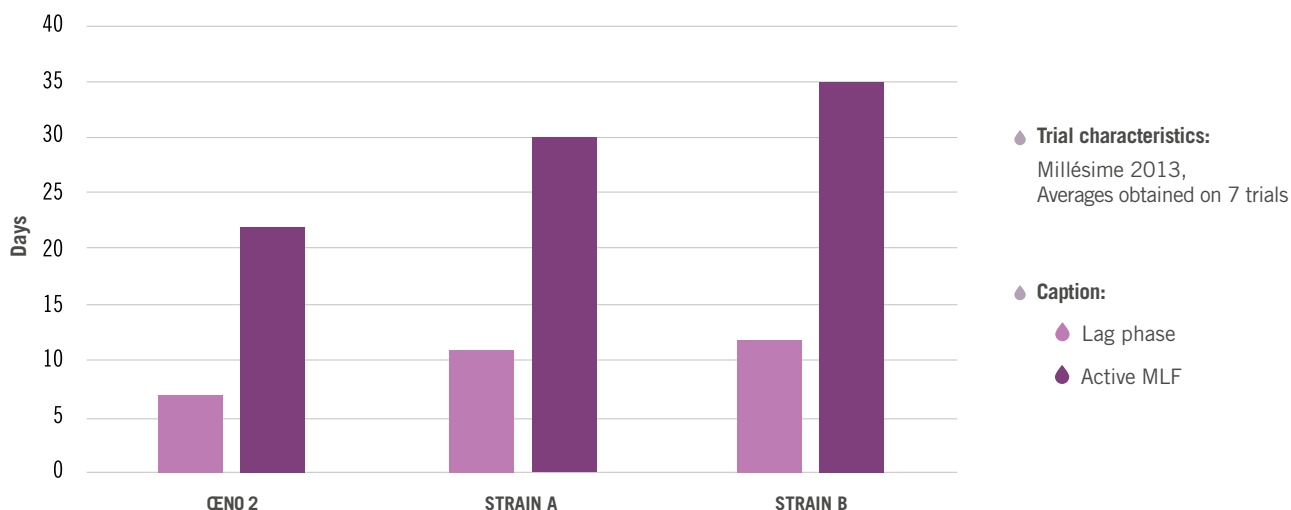
TRIAL RESULTS

1. DEGRADATION KINETICS OF MALIC ACID

Cabernet Sauvignon, 2013
ABV: 12,6% vol.
AT: 4,8 g/L (H₂SO₄)
pH = 3,48
Malic acid: 2,55 g/L



2. AVERAGE DURATION OF LAG PHASE AND ACTIVE MLF



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Beige powder

MICROBIOLOGICAL

- **Contaminating yeasts:** < 10³ UFC/g
- **Mould:** < 10³ UFC/g
- **Lactic bacteria:** ≥ 10¹¹ UFC/g
- **Acetic bacteria:** < 10⁴ UFC/g
- **Salmonella:** Absence/25g
- **Escherichia coli:** Absence/1g
- **Staphylococci:** Absence/1g
- **Coliforms:** < 10² UFC/g

COMPOSITION

- **Revivable lactic bacteria:** ≥ 10¹¹ UFC/g
- **Humidity:** < 8%

LIMITS

- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg



PACKAGING & CONSERVATION

- Doses for 50 hL or 250 hL supplied with a specific preparator (CEno 2 preparator).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. The bacteria may withstand a few days out of the cold (maximum 4 days), at ambient temperature (< 25 °C), without loss of efficacy. Optimal date of use (from the date of production): 30 months at -18 °C, 18 months at 4 °C.

GN/03-08-2021. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).

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