

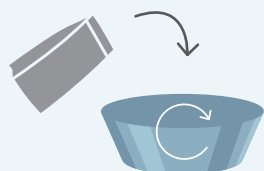


Doses:

2,5 hL / 25 hL / 100 hL / 250 hL



OENO 1 (100 hL)

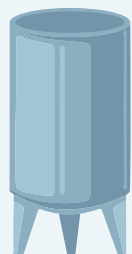


2 L of water at 20°C

HOMOGENIZE



ADDITION TO MUST / WINE



20 - 25 °C

Applications: • Co-inoculation • Sequential inoculation

PROTOCOL FOR 100 HL OF WINE TO INOCULATE

1

Take out the bacteria dose and leave to stand for 2 hours if the bacteria bag was stored at negative cold (freezer) or 15 minutes if it was stored at positive cold (refrigerator).

2

Gradually mix the dose of bacteria to be inoculated in **2L of non-sulphite, non-chlorinated water at 20°C**.

3

Homogenize and leave to stand for a maximum of 15 minutes.

4

- **Add the malolactic starter to the wine.**
- For traditional red wine making and for co-inoculation: **add the inoculate under the pomace** by perforating through the cap.

5

Sequential inoculation:
Maintain a temperature between **20 to 25°C** throughout malolactic fermentation.



Do not pump over or add oxygen for 12 hours after bacteria addition.
Do not acidify or desacidify the wine after bacteria addition.