

ANCHOR SOLO AURORA

Solo Aurora is an *Oenococcus oeni* lactic acid bacteria (LAB) for sequential malolactic fermentation (MLF) in white and red wines. It is selected for its ability to not just robustly complete MLF, but also enhance the sensory profile and quality of the wine during the process.

ORIGIN

Solo Aurora is a strain selected from Northern Italy and validated and commercialised by Anchor Oenology.

APPLICATION

Solo Aurora is an *Oenococcus oeni* bacteria selected for its ability to efficiently complete malolactic fermentation in red and white wines, whilst enhancing the sensory profile and quality of the wine. Solo Aurora enhances fresh red fruit characters, with body, volume and freshness/aciduity.

SOLO AURORA

- Recommended for use in white and red wines.
- Good implantation and efficient fermentation kinetics.
- Enhanced fresh fruit aromas, mainly red fruit.
- Overall increased aroma intensity.
- Overall increased aroma quality.
- Some spice and black fruit aromas.
- Can be used for both co-inoculation and sequential inoculation.

TECHNICAL PROPERTIES

- Temperature tolerance: 18 - 28 °C
- Alcohol tolerance: 15%
- Total SO₂ at inoculation: < 40 mg/L
- pH: ≥ 3.2
- No biogenic amine production
- Low volatile acidity production

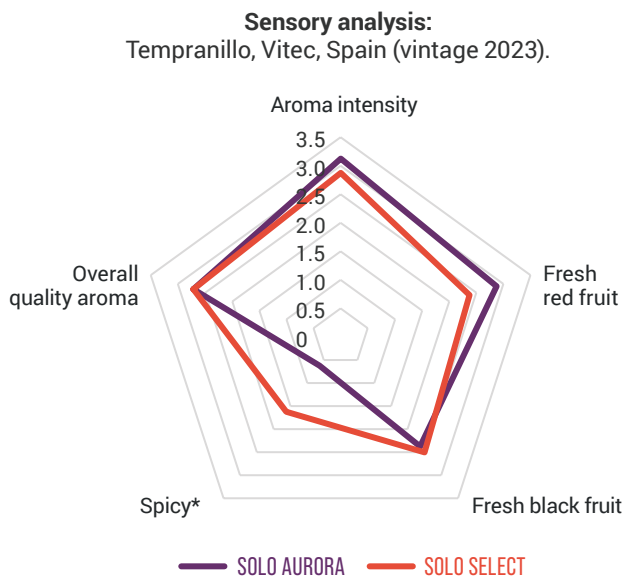
DOSAGE: 1 g/hL

USAGE

For best distribution, rehydrate the 25 g sachet in 1 L of chlorine-free water at 20 °C for a maximum of 15 minutes and add the suspension to the must or wine to be fermented. Direct inoculation of the bacteria without rehydration is possible. Open the sachet and add the bacteria directly during a pump-over.

STORAGE

Store in a cool and dry place. Shelf life is 18 months at 4 °C or 36 months at -18 °C in original, sealed packaging. Use once opened. During transport and delivery, sealed packets can be held at ambient temperature for 3 weeks (< 25 °C), without significant loss in viability.



Sensory results (aroma):
IFV, Merlot, Bordeaux (vintage 2023).

