

MaLOFerm DUO *Fruta*

A versatile *Oenococcus oeni* bacteria culture for increased aroma during co-inoculation malolactic fermentation in fresh and fruity, easy-drinking red wines.

ORIGIN

Oenococcus oeni bacteria selected by Oenobrand, France.

APPLICATION

A quality-enhancing bacteria culture for completing a reliable malolactic fermentation. This bacteria culture increases fresh red fruit aromas, as well as some black fruit characters. Whilst creating a high overall aroma quality, Maloferm Fruta DUO also reduces green notes, increases mouthfeel persistence and overall softness and body.

- Co-inoculation only
- Fresh, fruity, soft and easy-drinking red wines
- Low diacetyl producer
- Short lag phase and good fermentation kinetics
- Low VA producer
- No production of biogenic amines

TECHNICAL PROPERTIES

Temperature tolerance: 18 °C

pH: > 3.3

Total SO₂ at inoculation: < 40 mg/L

Alcohol tolerance: 15% (v/v)

USAGE INSTRUCTIONS

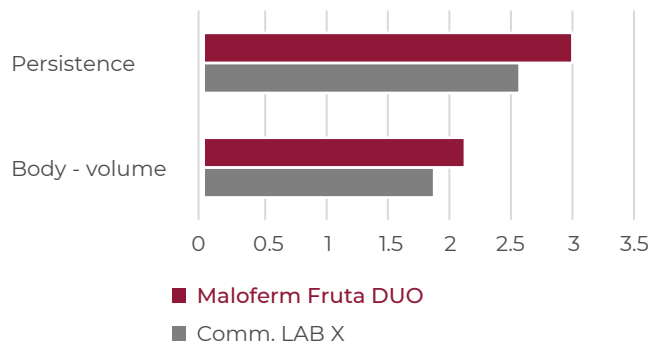
For best distribution, dissolve one sachet in 2 L of chlorine free water at 20 °C, for 15 minutes maximum. Stir gently to disperse. Only suitable for co-inoculation.

DOSAGE: 100 hL

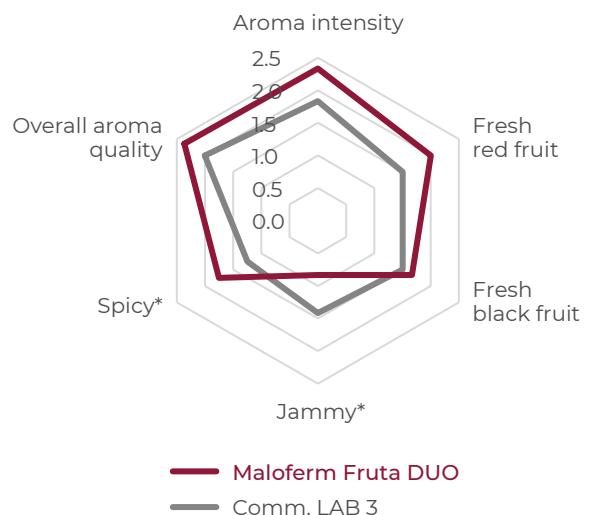
STORAGE

Product can be stored for 18 months at 4 °C or 36 months at -18 °C.

Sensory analysis. Vitec, Spain. Tempranillo (2023).



Sensory analysis. IFV, Merlot, Bordeaux (2023).



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