



Malo-D

Other Names

None

Description

Malo-D is a single strain *Oenococcus oeni* specifically selected for its diacetyl production particularly suited to structured white wines – ideal for Chardonnay. However it can also be used for Sparkling and Red wine styles. It contributes butteriness and complexity to wine aromas, softness and broadness to wine flavors. It's tolerance towards low temperatures, normal sulfur dioxide levels and moderate alcohol content gives this strain superior fermentation capabilities. *Oenococcus oeni* is a complex bacteria that grows slowly, even in a rich and specific media. Since wine is a hostile environment the freeze dried powder was developed to prepare the *Oenococcus oeni* cell membrane for this environment. The result is a highly active culture which is ready for an easy and quick inoculation.

Properties

- pH tolerant > 3.25
- Alcohol > 14.0%
- Cell Numbers > 400 billion

Directions for use

Remove the pouch from the freezer 15 minutes before use and place at room temperature. It is always recommended to dilute the freeze-dried powder in 10 parts of mineral water at 68°F (20°C) for 15-20 minutes before the wine inoculation to assure a higher vitality to the bacteria.

Hazard Warning

Eye protection is recommended. In case of contact with eyes, rinse thoroughly with water.

Dosage

Small up to 1,000 gallons and Medium up to 10,000 gallons

Packaging

Small and Medium