



Malo-Multi

Other Names

None

Description

Malo-Multi is a mixed strain *Oenococcus oeni* consisting of three genetically different strains. Each of these three strains is equally effective in conducting malolactic fermentation. The benefit of this multi strain bacteria is its ability to highlight the typical aromas of the variety from which the wine is produced. In white varieties it will enhance varietal typicity while in red varieties it will be reminiscent of dark berry characters. Its tolerance towards average temperatures, normal sulfur dioxide levels and high alcohol content give 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. It is a strong fermenter even at high alcohol levels (15% v/v), this strain has performed well in trials in many different wine conditions.

Properties

- pH tolerant > 3.20
- Alcohol > 15.0%
- 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

