MaloBacti™ AF3

+ A³
increased Active cell count
optimized Activation
improved Adaption

NEW MLF BACTERIA STRAIN FOR HIGH ALCOHOL AND PHENOLIC LEVELS

THE NEW STANDARD FOR THE MALOLACTIC FERMENTATION

The solution for high alcohol and elevated phenolic conditions

MaloBacti™ AF3 is another strain of freeze dried MLF starter cultures of Oenococcus oeni with unique properties. MaloBacti™ AF3 was selected for special requirements of the malolactic fermentation in wines with high alcohol and phenolic levels.

- High tolerance to high phenolic conditions
- Very high tolerant to high alcohol conditions in wine, up to 17% Vol. Alc.
- Outstanding fruity flavour profile, for condimental wines

New +A³ process

The new +A³ process accommodates an increased number of active cells in combination with a so far unreached fast activation and perfected adaption of the bacteria for the inoculation in wine or must.

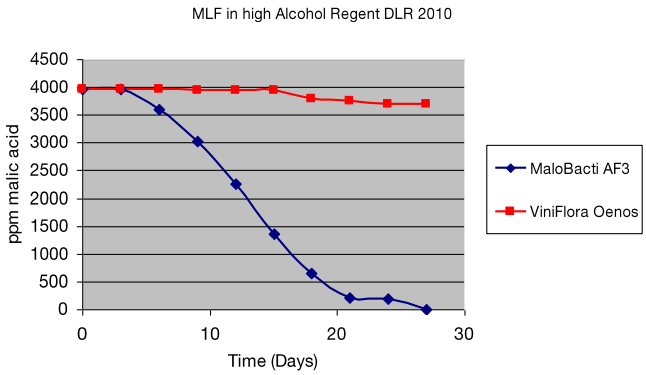
- For fruity red and white wines with high phenol and alcohol levels
- Increase of the survival rate of the bacteria at inoculation.
- Ideal adaptation to difficult conditions in wine already in 6-8 hours!

MLF for high alcohol and elevated phenolic levels

See the example of a Regent 2010 of DLR Bad Kreuznach with high alcohol:

- 17.5% Vol. Alc.
- pH: 3.6
- TA 7,4 g/l
- Phenols: 2984 ppm

In this direct comparison on the right side you can see that MaloBacti™ AF3 works even under difficult conditions for a MLF.



Important information

- To dissolve product exactly **1L** of water is needed for a **25 hL**-pouch and exactly **10L** for a **250 hL**-pouch.
- **First** put in the +A³-media (1), **then** the bacteria (2). The water has to be non-chlorinated and non-distilled.

Additional information

After activation of the bacteria the suspension can be stored for **max. 5 days at 4-6 °C**. For another inoculation with the stored suspension adjust the temperature to the wine's temperature. Stir well again before inoculation. The addition of SO_2 can be done right after the completion of the MLF in order to avoid the growth of other undesired micro-organisms.

The addition of Thiamine (Vit.B1) or FermControl™ to the primary fermentation is recommended to reduce the $S0_2$ formation of yeast.

Package content

Available for 25 hL and 250 hL (or MaxBacti™ AF3 for 5,000 hL) wine or juice. Freeze-dried MLF starter cultures; *Oenococcus oeni* with a minimum cell count of > 2 x 10^{11} CFU/g. Strain: 22582.

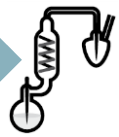
Shelf life / storage

2 years at min. -18 °C
4 weeks at +5 °C
5 days at 4-6 °C, if product is already activated
Store frozen, always use the whole package at once

AUSTRIA Bio GARANTIE AT-BIO-301

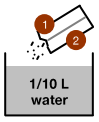
PRACTICAL APPLICATION ADVICE

1



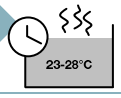
Oenological properties
- SO_2: tolerance at pH 3.4 < 60ppm
- pH range from 3.3 to 4.2
- Ethanol tolerant up to 17.0% Vol. Alc.
- Temperature range: 15-26°C
- For fruity and condimental wines

2



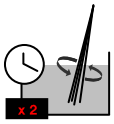
water ▸ **non-chlorinated, non-distilled**
1L ▸ **25 hL-pouch**
10L ▸ **250 hL-pouch**
- keep water at **23-28 °C**
- **1.** dissolve **the +A³-media (chamber 1)** in water
- **2.** dissolve **the bacteria (chamber 2)** in solution, stir for approx. 5-8 min.

3



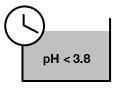
The activation of the suspension will take **6-8** hours at **23-28 °C**.

4



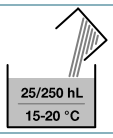
During activation **stir** suspension **twice**.

5



After maximum **8 hours** of activation the pH will drop to **< 3.8**. The bacteria are now completely activated. Check with a pH-meter.

6



Stir suspension again and inoculate in 25/250 hL of wine. Stir well again. Maintain temperature of wine at approx. **15-20 °C** during MLF.