

#### TABLET FORM



fast dissolution and dispersion



Selected wine bacteria for malolactic fermentation are now available in a tablet form. Malotabs™ is a specific *Oenococcus oeni* tablet developed for an easy and simple inoculation in barrels and an easy induction of malolactic fermentation. Easy-to-use and easy-to-add to barrels, Malotabs™ ensure a fast bacterial dissolution and dispersion, complete and homogeneous throughout the entire volume of the barrel.

Tested and approved for its efficiency, Malotabs™ is available for white and red wines. Malotabs™ complements fresh and fruit driven wines with balanced mouthfeel.



for white wines



and red wines

# Oenological and Microbiological Properties

• pH tolerance : > 3.2

• Alcohol tolerance : < 16 % vol

T° tolerance : > 16°C (61°F)

• SO2 tolerance: up to 60 mg/L of Total SO2

Good implantation

• MLF Kinetic: Fast to Moderate

- Low volatile acidity production
- · No production of biogenic amines
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by Brettanomyces.
- Very late citric acid degradation: low production of diacetyl.



### Instructions for use

#### Sequential inoculation: post-alcoholic fermentation

- Open the sachet and add one tablet per barrel directly (without rehydration) into the wine after the end of alcoholic fermentation. The dissolution of the tablet will be fast and complete without mixing operation.
- Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
- Stabilize wine once malolactic fermentation (MLF) is finished.

#### Recommended temperature range:

- White wine: from 16° to 20°C (61° 68°F).
- Red wine: from 17° to 25°C (63° 77°F).

If limiting conditions (high alcohol > 14.5% vol, or low pH < 3.1, or high SO2 > 45 ppm): from 18 to 22°C (64° - 72°F).



## Packaging and storage

Malotabs™ contains 5 tablets to inoculate 5 barrels: 1 tablet / barrel.

- Once opened, Malotabs™ must be used immediately. Unused tablets may be resealed in their original packaging until ready for use.
- This product can be stored for 12 months at 4°C/40°F or 30 months at -18°C/O°F in original sealed packaging.
- Sealed packets can be delivered and stored for 2 weeks at ambient temperature (<25°C/77°F) without significant loss of viability.

The information herein is true and accurate to the best of our knowledge however this data sheet is not to be considered as a guarantee expressed or implied or as a condition of sale of this product.

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