



Bi-Start® Fresh SK55

Lactic acid bacteria for white and rosé wines

Product description

Bi-Start® Fresh SK55 is a highly concentrated, freeze-dried starter culture for direct initiation of malolactic fermentation, preferably in white and rosé wines. The strain is also suitable for young, fruity red wines. It has been carefully selected from a rosé wine from a famous wine-growing area in the south of France. Bi-Start® Fresh SK55 was developed with a high rate of growth and increased vitality in mind, to perform malic acid degradation even in unfavourable conditions (low pH value, low temperature, high alcohol content, customary SO₂ values). The strain is extremely resistant, as its resistance is promoted during production through controlled stress induction. Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> • Inoculating with Bi-Start® Forte SK2 allows better control of the start, duration and the effect on the aroma and wine structure of malolactic fermentation. • The wines' acidity is definitely balanced, avoiding acidity peaks, and the acids are much better integrated into the wine's overall structure. The wines' bouquets are characterised by rich, persistent, fresh and fruity aromas. The strain supports fruit aromas in rosé wines and retains varietal characteristics in white wines. The perception of exotic fruits is more intense where red wines are concerned. • Wines have greater microbiological stability after malolactic fermentation. • The need for SO₂ is less after malolactic fermentation. • Course of fermentation is even. • The fermented wines are fruity and minerally.
Recommended for	<ul style="list-style-type: none"> • All white and rosé wines as well as young, fruity red wines
Conditions for malolactic fermentation	<ul style="list-style-type: none"> • Free SO₂: max. 10 mg/L. Ideal: NO SO₂! • Total SO₂: maximum 55-60 mg/L. • Recommended for optimum progress of malolactic fermentation: inoculation towards the end of alcoholic fermentation (residual sugar < 4 g/L) or immediately after fermentation. • The pH value should be 3.1 or higher (if necessary adjust to pH 3.0 or higher using Erbslöh-Kalk). • Temperature > 13 °C: optimum temperature range is between 16 and 20 °C (white and rosé wines). Under difficult conditions (high alcohol > 14.5 % ABV, or low pH < 3.1, or high SO₂ content > 45 ppm): 18 - 22 °C. • Alcohol content: max. 15.5 - 16 % ABV • It is beneficial if the wine is still on the healthy yeast or at least on the fine lees. • Carbon dioxide can inhibit malolactic fermentation. The surplus carbon dioxide can be driven off by careful stirring, as required. • Addition of the special malolactic fermentation nutrient Bi-Start® Nutri significantly helps with problem-free malolactic fermentation. • The strain does not form histamine (biogenic amine) from histidine. • Degradation of citric acid is greatly delayed, so that formation of volatile acids is low and that of diacetyl very low.

Dosage and use

The new Bi-Start® Fresh SK55 strain of *Oenococcus oeni* has been specially developed for white and rosé wines. The new selection and concentration, as well as the upstream stress induction, result in significantly improved initiation and fermentation conditions. Bi-Start® Fresh SK55 starter cultures are highly concentrated, at 1×10^{11} cells/g and therefore provide outstanding conditions for malolactic fermentation.

Add the pack contents for 10 hL and 50 hL applications to 20 times the volume of drinking water at approx. 20 °C. After 15 minutes, during which the mixture should be stirred twice, add to the tank and mix briefly in the tank. The strain can also be sprinkled directly into the tank without rehydration.

Bi-Start® Nutri should be added for an improved nutrient supply. The strain is suitable for simultaneous use with a wine yeast, as well as the classic application.

Storage

Store at maximum 4 °C for up to 18 months. Temporary, slight warming during transportation does not affect activity.

Producer: Lallemand S.A.S., France

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