



Vinoferm® Malocid

VINOFORM MALOCID contains a selection of freeze dried lactic acid bacteria of the *Leuconostoc oenos* variety and is used to initiate a malo-lactic fermentation in wine. A wine that has undergone a malo-lactic fermentation has not only a more pleasant aroma, but also a better micro-biological stabilisation, a decrease of the acidity and an organoleptical better profile.

USAGE

Dissolve 5 grams of MALOCID per 10 l of wine into 10 times its volume of water at 25°C. Leave for 30 minutes while stirring from time to time.

Add to the wine and mix well.

If the conditions are met (see tips), the malo-lactic fermentation will start rapidly.

You will have to check the progress of the fermentation regularly.

This can be done either by checking the acidity of the wine, or by checking the airlock. If the acidity of the wine has stopped decreasing and remains stable, and if no more gas bubbles are escaping through the airlock, the malo-lactic fermentation is over.

The fermentation will take, depending on temperature and other conditions, 2–4 weeks.

TIPS

A good malo-lactic fermentation can only take place if several conditions are met:

- Ideally, NO sulphite is present in the wine.

The maximum values for sulphite presence are: 30 mg / litre of total SO₂ or 10 mg / litre of free SO₂.

- The temperature of the wine should be around 20–22°C.

- The pH-value of the wine should be 3,1 or higher. If the pH-value is lower, correct it by adding DESACID or a similar desacidifier.

- Add MALOCID to the wine near the end of the alcoholic fermentation but BEFORE the end of it. Residual sugars have to be 4 g / l.

Do not siphon the wine prior to the malo-lactic fermentation but afterwards!

Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
sales@brouwland.com • www.brouwland.com