



REACTIVATION PROTOCOL FOR LACTOENOS® B16 STANDARD IN MUST – SPARKLING WINES

Malolactic fermentation

LACTOENOS® B16 STANDARD - *Oenococcus oeni* bacterium selected in Champagne.

- Bacterium with very strong resistance to the low pH that is characteristic of base wines (as from pH 2.9).
- Its use requires an acclimatisation phase of 3 to 5 days.

TO INOCULATE
100 hL

REACTIVATION MEDIUM

20 L

10 L MUST (from the batch).
Sulphite at half the normal dose,
with a maximum dose of 3 g/hL.

10 L unchlorinated water.

Add LACTOENOS® B16 REACTIVATOR
(2 bags of 300 g) and mix thoroughly.

Add LACTOENOS® B16 STANDARD
(2 doses for 50 hL).

ZYMAFLORE® SPARK : 10 g
(= 0.5 g/L, not rehydrated)

Maintain the temperature at 22 - 25°C (72 - 77°F).

Determine the initial malic acid content
then monitor it every day.

Malic acid
= 2/3 of its
initial value
consumed.



STARTER

(start preparing it at the same time
as the reactivation medium)

5 hL

Unchaptalised MUST at pH 3.1-3.3
(de-acidify with bicarbonate if needed).
Sulphite at half the normal dose, with a maximum
dose of 3 g/hL.

ZYMAFLORE® SPARK (rehydrate 20 min.
in water at 37°C - 99°F): 250 g (= 0.5 g/L).
Temperature at 25°C (77°F) C for the alcoholic
fermentation. As soon as the reactivation medium
is ready, reduce to 20°C (68°F) for the MLF.

When the reactivation medium is ready:
Add 200 g of MALOBOOST® (i.e. 40 g/hL for the
starter volume), previously rehydrated in 10 times
its weight of must.

Combine the two preparations μ
(reactivation medium and starter).

Determine the initial malic acid content then
monitor it every other day.

Malic acid
= 2/3 of its
initial value
consumed.



TANK

100 hL

Add 2 kg (= 20 g/hL) of MALOBOOST®, previous-
ly rehydrated in 10 times its weight of wine.

Thoroughly mix the starter before adding to the
tank to be treated (wine at the end of AF or with
the AF complete).

Thoroughly mix the tank after adding the
MALOBOOST® and the starter.

Maintain the temperature at 18-20°C (64-68°F)
until the end of the MLF.



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REACTIVATION PROTOCOL FOR LACTOENOS® B16 STANDARD IN BASE WINE - SPARKLING WINES

Malolactic fermentation

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- Bacterium with very strong resistance to the low pH that is characteristic of base wines (as from pH 2.9).
- Its use requires an acclimatisation phase of 3 to 5 days.

TO INOCULATE
100 hL

REACTIVATION MEDIUM

20 L

10 L un sulphited WINE.

10 L unchlorinated water.

Add LACTOENOS® B16 REACTIVATOR
(2 bags of 300 g) and mix thoroughly.

Add LACTOENOS® B16 Standard
(2 doses for 50 hL).

Maintain the temperature at 20°C (68°F).

Determine the initial malic acid content
then monitor it every day.

Malic acid
= 2/3 of its
initial value
consumed.



STARTER

5 hL

5 hL WINE from the final batch to be inoculated.
De-acidify with potassium bicarbonate to pH = 3.3.

When the reactivation medium is ready:
Add 200 g of MALOBOOST®
(i.e. 40 g/hL for the starter volume), previously
rehydrated in 10 times its weight of wine.
Combine the two preparations
(reactivation medium and starter).

Maintain the temperature at 20°C (68°F).

Determine the initial malic acid content then moni-
tor it every other day.

Malic acid
= 2/3 of its
initial value
consumed.



TANK

100 hL

Add 2 kg (= 20 g/hL) of MALOBOOST®,
previously rehydrated in 10 times
its weight of wine.

Thoroughly mix the starter before adding
to the tank to be treated.

Thoroughly mix the tank after adding the
MALOBOOST® and the starter.

Maintain the temperature at 18-20°C (64-68°F)
until the end of the MLF.