



Lactic acid bacteria  
selected from nature

# acido pHit<sup>+</sup>™

*Oenococcus oeni*

A solution to secure Malolactic fermentation under acidic conditions (pH>3.1)  
A selected wine bacteria + its specific activator

## APPLICATION

acido pHit<sup>+</sup>™ is a new effective solution for acidic white and rosé wines (Chardonnay, Riesling, Grolleau, Colombar, Manseng, Chenin, Verdejo... ) known as difficult for Malolactic fermentation (MLF).

Based on the synergy effect of a specific activator, a wine bacteria (*Oenococcus oeni*) selected by Institut Français de la Vigne (IFV) for its high tolerance to low pH and high acidity of wines, and a specific protocol studied with IFV, acido pHit<sup>+</sup>™ permits to achieve a quick MLF under limiting conditions (pH> 3.1). Due to the 3 days of preparation before inoculation in wine, the performance of the bacteria is enhanced and the duration of the MLF is reduced under these difficult enological conditions.

## OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

### ACTIVATOR :

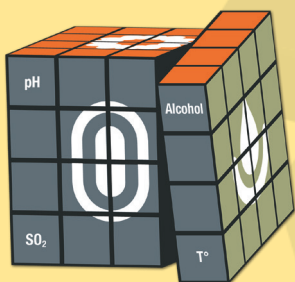
Selected to improve the activation and the growth of the AcidopHil+™ bacteria strain

### BACTERIA STRAIN : *OENOCOCCUS OENI*

- pH>3.1
- MLF temperature : 16°C (always < 18°)
- Alcohol < 14% volume
- SO<sub>2</sub> < 45 mg/L total SO<sub>2</sub> (pay attention to molecular SO<sub>2</sub> at low pH)
- Low production of diacetyl in sequential inoculation (when bacteria are inoculated post-alcoholic fermentation)
- Low volatile acidity production
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*

### acido pHit<sup>+</sup>™

- Sequential inoculation
- Good implantation and fast MLF
- Addition of bacteria nutrient OPTI'MALO™ BLANC in wine is always advised in white and rosé wines (due to low availability of organic nitrogen)



## INSTRUCTIONS FOR USE

### SEQUENTIAL INOCULATION (POST-ALCOHOLIC FERMENTATION) FOR 50 HL OF WINES

This protocol requires two steps of activation & growth for a total duration of 3 days.

#### ● 1<sup>st</sup> step : 48 H

- Volume of 25 L / Temperature = 20°C / ± 2 days
- Mix 12.5 L of drinking water and 12.5 L of wine ready to be inoculated, at temperature 20°C.
- Use a suitable vessel with air-lock or cover.
- Suspend content of the **activator sachet** in the water/wine mix.
- Then, add the content of the **wine bacteria sachet** and suspend carefully by gently stirring.
- Maintain the temperature at 20°C. Wait for 40 to 60 hours.

#### ● 2<sup>nd</sup> step : 18-24 H

- Volume of 50 L / Temperature = 20°C / ± 1 day
- After the first step, add 25 L of wine (temperature 20°C) to the **acido pHit<sup>+</sup>** bacteria suspension.
- Use a suitable vessel with air-lock or cover.
- Maintain the temperature at 20°C. Wait for 20 to 30 hours.

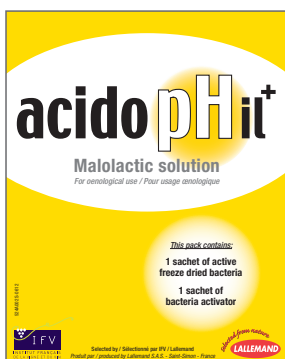
#### ● Inoculation of wine:

- Ensure that the temperature of final wine ready to be inoculated is **between 16-18°C**.
- To ensure an adequate supply of bacteria nutrients and to help the **acido pHit<sup>+</sup>** bacteria survive in the final wine environment, we recommend to add **OPTI'MALO™ BLANC** (dosage 20g/hL calculated on the final wine volume).
- Then transfer the malolactic bacteria starter culture into the **final volume of wine (50 hL)** until the end of MLF. Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days
- **Note: the respect of the range of temperature between 16-18°C in the final tank is very important prior to inoculate with the preparation of acido pHit<sup>+</sup> bacteria.** A higher temperature could compromise the success of the inoculation. Possible to increase temperature to 20°C when malic acid degradation has started, to increase the malolactic activity.

## PACKAGING AND STORAGE

#### ● 1 dose for 50 hL (1320 gal.)

- Product in powder form. The bacteria is obtained by lyophilisation.
- 1 package containing 2 sachets (1 sachet for the activator and 1 sachet for wine bacteria)
- Once opened, the 2 sachets must be used immediately.
- This product can be stored for 18 months at 4°C and 36 months at -18°C in original sealed packaging.
- Sealed packets can be delivered and stored for 3 weeks at ambient temperature (<25°C/77°F) without significant loss of viability.



DISTRIBUTOR

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