

Malotabs™

APPLICATION

Malotabs™ is a tablet of a selected *Oenococcus oeni*, specially developed for easy addition into barrels which allows for easy induction of MLF. Easy-to-use and easy-to-add to barrels, Malotabs™ ensure a fast bacterial dissolution and dispersion, 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.

MICROBIAL AND OENOLOGICAL PROPERTIES

- pH tolerance > 3.2
- Alcohol tolerance: < 16 % vol
- SO₂ tolerance: up to 60 mg/L total SO₂
- T° tolerance > 16°C
- Good implantation
- MLF kinetic: fast to moderate
- Low volatile acidity production
- No production of biogenic amines
- Bacteria cinnamyl 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 (250L) directly (without rehydration) into the wine after the end of alcoholic fermentation. The dissolution of the tablet will be fast and complete. There is no need to manually mix.
- 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.
- Red wine: from 17° to 25°C.

If limiting conditions (high alcohol > 14.5 % vol, or low pH < 3.1, or high SO₂ > 45 ppm) : from 18 to 22°C.
Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days.

PACKAGING AND STORAGE

- Malotabs™ contains 5 tablets (individually wrapped) to inoculate 5 barrels : 1 tablet / 250 L barrel.
- This product can be stored for 12 months at 4°C or 30 months at -18°C in original sealed packaging.
- Sealed packets can be delivered and stored for 2 weeks at ambient temperature (<25°C) without significant loss of viability.



**fast dissolution
and dispersion**

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.



WINE
YEASTS



WINE
BACTERIA



NUTRIENTS
/PROTECTORS



SPECIFIC
INACTIVATED YEASTS



ENZYMES



CHITOSAN



VINEYARD
SOLUTIONS

LALLEMAND

LALLEMAND OENOLOGY

Original by culture