Beyond bio-deacidification, Uvaferm BETA® is a true winemaking agent, which contributes to the sensory complexity and the quality of wine as follows:

**Buttery impact (Diacetyl production):**
- Moderate to high in Sequential inoculation
- Low in Co-inoculation

High in butandiol = increase volume and softness

Enhance fruity aromas

This sensory contribution can be further supported by the combination with an appropriate selected yeast strain and timing of ML bacteria inoculation.

**APPLICATION**

Uvaferm BETA®, selected by the European Craft Malolactic bacteria selection project, is a vigorous bacteria able to grow quickly and to achieve reliable MLF under most winemaking conditions. **Uvaferm BETA® is a powerful starter culture for co-inoculation that increases fruit flavor expression, best suited for:**

- Red wines with high tannin structure: to enhance the level of red berry fruit characters, which contribute to red fruit notes and mouth sensations.
- White wines: to preserve and develop the fruity expression.
- Co-inoculation: to preserve the varietal fruit and increases some fruit esters.

**ORGANOLEPTICAL PROPERTIES**

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OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

- pH tolerance : > 3.2
- Alcohol tolerance : up to 15 % vol.
- SO₂ tolerance : up to 60 mg/L total SO₂
- T° tolerance : > 14°C
- High nutrition demand
- Good implantation
- MLF Kinetic : Fast
- Low volatile acidity production
- No production of biogenic amines
- Highly recommended for co-inoculation

INSTRUCTION FOR USE

Direct inoculation is possible. For best distribution, we recommend the following:

- **SEQUENTIAL INOCULATION (POST-ALCOHOLIC FERMENTATION)**
  - Rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes.
  - Add the suspension directly to the wine towards the end of the alcoholic fermentation, then stir gently to evenly distribute the lactic acid bacteria and minimize the oxygen pickup.
  - Monitor malic acid.
  - Stabilize wine once malolactic fermentation (MLF) is finished.

**Recommended temperature range** :
- White wine / rosé 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.

- **CO-INOCULATION (SIMULTANEOUS ALCOHOLIC FERMENTATION)**
  - **1/ Yeast addition**
    Rehydrate the selected dry yeast according to the instructions. Preferably in presence of a rehydration nutrient and inoculate the must.
  - **2/ Bacteria addition**
    Depending on the SO₂ addition at crush:
    - Sulfitage < 5 g/hL : wait for 24 hours
    - Sulfitage 5-8 g/hL : wait for 48 hours
    - Rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes.
    - Add the suspension to the must/wine to be fermented.
    - Assure a good distribution.
    - Carefully monitor must temperature, which must be below 30 °C at lactic acid bacteria inoculation (alcohol < 5%/vol) and below 27 °C when the level of 10 % of alcohol is reached.
    - Complex nutrients addition at 1/3rd of alcoholic fermentation is recommended.
    - Monitor malic acid and volatile acidity.
    - If MLF takes place during AF and an unusual increase in volatile acidity is observed add Lysozyme (150-200 mg/L).
    - Top the wine after alcoholic fermentation (AF)
    - Otherwise rack and stabilize after MLF.

PACKAGING AND STORAGE

- Available in different dosages 10 g for 10 hL (264 US gal.) — 25 g for 25 hL (660 US gal.) — 100 g for 100 hL (2640 US gal.) — 250 g for 250 hL (6600 US gal.)
- Once opened, lactic acid bacteria sachet must be used immediately.
- This product can be stored for 18 months at 4°C and 30 months at -18/-20°C in original sealed packaging.
- Sealed packets can be delivered and stored for a few weeks at ambient temperature (<25°C/77°F) without significant loss of viability.

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.

Distributor

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