

ENODOC™ ML-Fast

Safe malolactic fermentations, with flavour & taste improvement

CHARACTERISTICS

ML-Fast is a *Oenococcus oeni* strain selected in France and particularly studied for malolactic fermentation in wines. This product has the important advantage to perform the malolactic fermentation in the best way, as it shows good adaptability to difficult situations, with fast growth. It's able to carry out a very clean MLF giving to wines a particular pleasant complexity of flavours and taste (light "buttery" taste).

ML-Fast is so suggested to control the MLF in both white and red wines to obtain not just a malic acid breakdown, but also richness and complexity under the organoleptic point of view.

APPLICATIONS

ML-Fast:

- shows a strong ML fermentation energy: its adaptability to every kind of situation and its very short growing time allow it to perform MLF in the safest and quickest way;
- has a good SO₂ tolerance;
- allows to obtain very clean MLF: it metabolise acetaldehyde and other carbonilyc compounds. That means wines with clean aroma and higher free/bound SO₂ ratio (lower post-MLF SO₂);
- produces a little amount of diacetyl (light "buttery" taste) without rising of VA. Associated to ethyl lactate and other volatile compounds, diacetyl contributes to wine richness and complexity;
- reduces vegetative flavours: performing a regular MLF the flavour will be better balanced;
- is suggested for white and red wines: Cabernet franc and sauvignon, Chardonnay etc.
- is available with direct inoculation just after an easy hydration procedure.

MICROBIAL PROPERTIES

Kind	<i>O. oeni</i>
pH	>3.2
SO ₂	<50 ppm
Alcohol res.	14-14.5%

DOSAGE and INSTRUCTIONS FOR USE

1 g/hl.

Rehydrate 1 packet of freeze-dried bacteria in 20 times its weight of distilled water at 20 °C max. for 15 minutes. Add the suspension to the wine to be fermented.

ML-Fast can be used both with sequential inoculation (post-alcoholic fermentation) and co-inoculation (simultaneous alcoholic fermentation), respecting the recommended inoculation rates.

PACKAGING

25 g and 250 g packets.

STORAGE

+4 °C	18 months.
-18 °C	36 months.

