

PRELACTIC

BIO-REACTIVATOR FOR WINE LACTIC ACID BACTERIA FOR THE REHYDRATION OF WINE LACTIC ACID BACTERIA

CHARACTERISTICS

The growth and activity of lactic acid bacteria depend on numerous factors such as:

- wine temperature,
- SO₂ levels,
- the pH,
- alcohol level,
- the presence of inhibitors such as polyphenols and short-chain fatty acids,
- the nutrients available.

In order to improve the performance of selected *Oenococcus oeni* strains and their resistance to inhibiting factors, **Station Oenotechnique de Champagne/Martin Vialatte Oenologie** has developed **PRELACTIC**, a bio-reactivator for wine lactic acid bacteria.

PROPERTIES

Added during the rehydration of selected lyophilized lactic acid bacteria, such as VITILACTIC®, **PRELACTIC** optimizes their growth under difficult conditions.

Indeed, **PRELACTIC** is composed of specific inactivated yeasts and adjuvants, and supplies lactic acid bacteria with:

- the essential growth factors such as amino acids, peptides, vitamins, mineral salts...
- adjuvants, which contribute to maintaining the lactic acid bacteria in suspension thus optimizing their fermentative activity.

Thus, the bacterial starter like Vitilactic Starter BL01 adapts more easily to the medium (increased population) and the course of malolactic fermentations is improved. These observations are all the more evident in the case of white wines with high acidity and low pH.

PRELACTIC can also be used in a curative way in the case of sluggish or even stuck malolactic fermentations. Then **PRELACTIC** is added in the wine in order to stimulate the fermentation.

APPLICATION RATES AND DIRECTIONS

◆ Rehydration of Vitilactic Starter BL01 :

For a given volume of wine to be inoculated, dissolve the corresponding dose of **PRELACTIC** in a non-chlorinated water at 23°C. Then, add the required dose of selected bacteria Vitilactic Starter BL01 (0.5 to 1 g/100 L).

Wait 15 minutes before the next reactivation phase.

Table for the calculation of the **PRELACTIC** amount to be added during rehydration:

Volume of wine to be inoculated	Quantity of selected lactic acid bacteria (Starter BL01)	Volume of water needed for rehydration	Quantity of PRELACTIC
50000 L to 100000 L	500g	20 L	2 kg
10000 L to 20000 L	100g	5 L	500g
5000 L	25g	1 L	100 g

The amount of **PRELACTIC** is based on a dosage of 40 g/ 100 L of the “pied de cuve” volume made with the Vitilactic Starter BL01 for a final inoculation rate of 5 % to 10 %.

◆ In a curative way in the case of sluggish or even stuck malolactic fermentations

Dosage : 20g/hL of the total volume of the tank. Dissolve in 5 to 10 times its weight of water at 20-23°C.

Add to the wine during a pumping over without aeration;

REGULATIONS

- Maximum legal rate: 40g/hL

PACKAGING

- Appearance: powder
- 0,5 kg bag

QUALITY – SECURITY – ENVIRONMENT

- Traceability : the batch number, present on all **PRELACTIC** packaging, makes it possible to trace back to the traceability plan in both directions (product origin through to user).
- Security – environment : **PRELACTIC** is non toxic to the user.

STORAGE CONDITIONS

- Store full and unopened package away from light, in a dry and odourless area, at temperatures below 25°C.
- Open package: use rapidly