




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, **MARTIN VIALATTE Œnologie** has developed , a bio-reactivator for wine lactic acid bacteria.

PROPERTIES

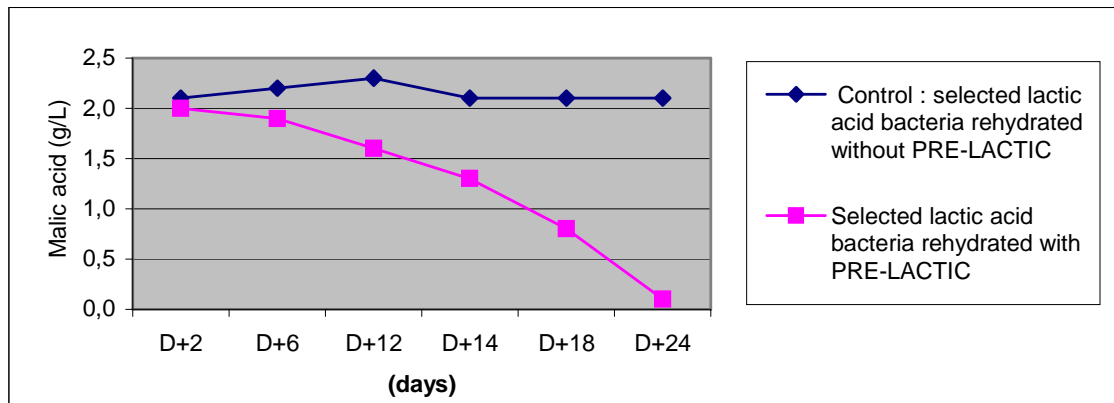
Added during the rehydration of selected lyophilized lactic acid bacteria, such as VITILACTIC[®],  optimizes their growth under difficult conditions.

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

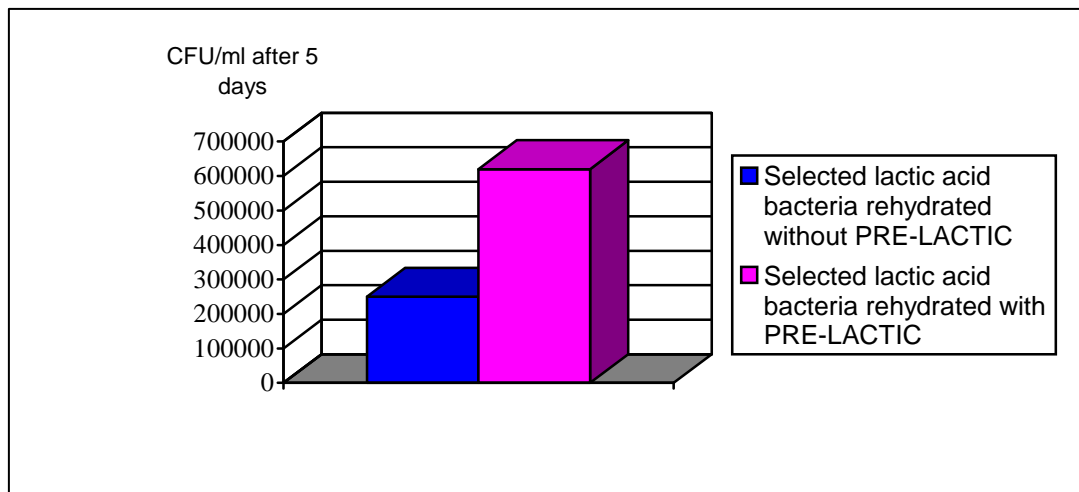
- the essential growth factors such as amino acids, peptides, vitamins, mineral salts...
- adjuvants, which contribute to maintaining the lactic acid bacteria in suspension thus optimizing their fermentative activity.

Thus, the bacterial starter 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 difficult MLF (sluggish or even stuck fermentations) as illustrated in graphs N^o1 and N^o2.

- **Graph n°1**: laboratory trial with a 2005 red Burgundy of poor malolactic fermentability. Course of malic acid degradation.



- **Graph n°2**: laboratory trial with a 2005 red Burgundy of poor malolactic fermentability. Viable cell count of lactic acid bacteria 5 days after inoculation.



PRELACTIC is used during rehydration of selected lactic acid bacteria in order to optimize their growth during malolactic fermentation under difficult conditions.

Add **PRELACTIC** to the bacterial rehydration water as indicated in the directions below.

APPLICATION RATES AND DIRECTIONS

For a given volume of wine to be inoculated, dissolve the corresponding dose of **PRELACTIC** (20g/hL) in 10 times its weight of non-chlorinated water at 25°C. Then, add the required dose of selected lactic acid bacteria (1 g/hl). Wait 15 minutes and add the preparation to the wine.

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

Volume of wine to be inoculated	Quantity of selected lactic acid bacteria (VITILACTIC type)	Volume of water needed for rehydration	Quantity of PRELACTIC
2.5hL	2.5hL dosage	500mL	50g
25hL	25hL dosage	5L	500g
100hL	100hL dosage	20L	2kg
250hL	250hL dosage	50L	5kg

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