

VITILACTIC PRIMEUR

Lactic acid bacteria from the IFV library

For a rapid malolactic fermentation of Beaujolais Nouveau style red wines.

Ready to use lactic acid bacteria, suitable for co-inoculation

ENOLOGICAL PROPERTIES

Vitilactic PRIMEUR contains lactic acid bacteria that have been specifically selected and produced to be used without nutrient addition to elaborate Beaujolais Nouveau red wines.

Thanks to the new specific production method developed by Lallemand, **Vitilactic PRIMEUR** can be inoculated without rehydration directly into easy wines, which greatly simplifies its utilization. However, rehydration is recommended to ensure that the bacteria are homogeneously distributed in the tank.

Vitilactic PRIMEUR multiplies easily. The MLF starts rapidly, thus optimizing the duration of the malolactic fermentation; consequently, the wines can be put on the market very early, hence meeting the requirements of Beaujolais Nouveau wines.

Due to its low production of volatile acidity and biogenic amines, **Vitilactic PRIMEUR** also contributes to the organoleptic quality of wines.

APPLICATION FIELD

Vitilactic PRIMEUR is recommended for co-inoculation applications to elaborate Beaujolais nouveau style red wines.

CHARACTERISTICS

- ◆ *Oenococcus oeni* lactic acid bacteria selected by the IFV in collaboration with Lallemand.
- ◆ Perfectly suitable for the co-inoculation of easy wines: smooth, rapid, complete fermentation
- ◆ Temperature > 17 °C
- ◆ Alcohol tolerance: 13.5% abv
- ◆ Low production of biogenic amines
- ◆ Low production of volatile acidity

CONDITIONS OF USE

- ◆ **pH: above or equal to 3.15**
- ◆ **SO₂**: prior to vinification, use reasonable amounts of SO₂ in order to maintain the levels of **total and free SO₂ below 50 and 10mg/L** respectively upon inoculation with **Vitalactic PRIMEUR**.
- ◆ **Potential alcohol: maximum 13.5% vol.**
- ◆ **Temperature**: above **17°C** , below **30°C**
- ◆ As a precaution, it is recommended to send a sample of the wine to be inoculated to your enological laboratory to measure the main analytical parameters (acidity, pH, SO₂, DAP).

PROTOCOL

- ◆ Rehydration (non-compulsory step): Add one application rate to 2.5L of water (temperature: 20°C). Stir delicately.
- ◆ Immediately add to the volume of must to be treated.
- ◆ Top up the tank carefully and keep the temperature above 17°C.

STORAGE

An integral part of Lallemand's know-how, our products constantly benefit from the latest technological innovations with regards to production methods.

As a result, the way our lactic acid bacteria are produced has changed dramatically, thus contributing to their exceptional stability.

The bacteria quality is indeed preserved if the product is kept at a temperature below 25 °C (unrefrigerated). Similarly, temperature variations during shipping do not affect the quality of the bacteria as long as the frequency of these variations is limited and moderate:

- avoid exposing the product at a temperature above 30 °C
- limit the number of temperature peaks between 25°and 30 °C

- ◆ **Storage:**

Unopened package:

- 18 months at 4°C
- 30 months at - 20°C

Once opened, use rapidly.

- ◆ **Shipping:**

Can be kept unrefrigerated for a few days.

QUALITY – SAFETY – ENVIRONMENT

- ◆ **Traceability**: the lot number on every package allows tracing (origin of the product) and tracking (from product to consumer)
- ◆ **Safety-environment**: handling of **Vitalactic PRIMEUR** does not constitute any hazard to the user.

PACKAGING

- ◆ Application rate for 250hL