

# Vitilactic XL

For the fast and safe malolactic fermentation in large volumes of white, red or rosé wines.

Malolactic inoculation kit requiring a preparatory reacclimatization stage.

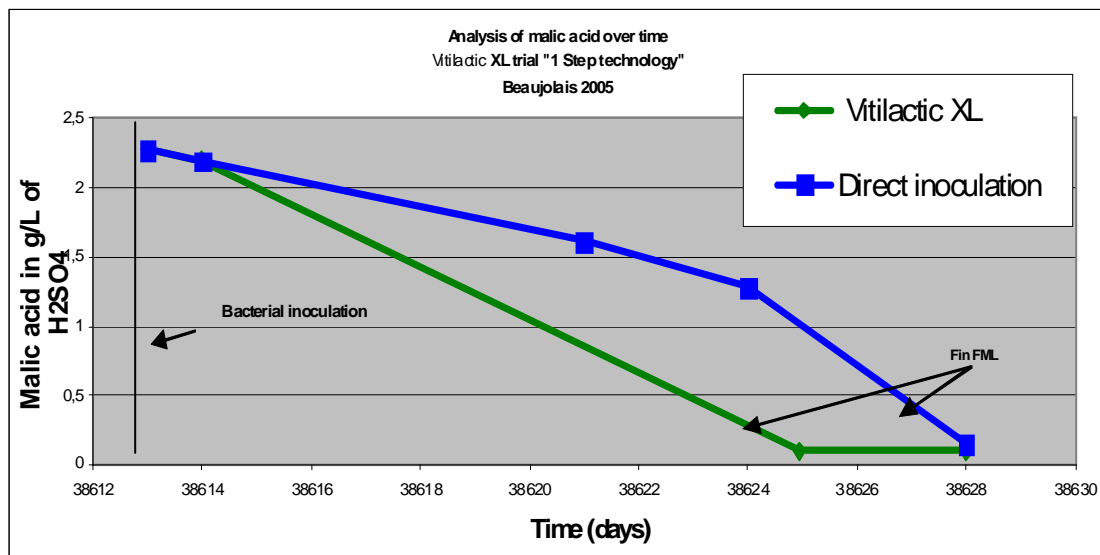
## FIELD OF APPLICATION

The **XL** lactic bacteria is an efficient tool to implement fast and safe malolactic fermentations in large volumes of most white, red and rosé wines presenting no inhibiting analytical parameters (pH>3.3, Alc.(vol)<14%, Total SO<sub>2</sub><50 mg/L, free SO<sub>2</sub><10 mg/L), and under most enological conditions (temperature >17°C).

This kit includes:

- *Oenococcus oeni* **XL** lactic acid bacteria adapted to this production technology and intended for "large volumes"
- A specific **XL** Bio-reactivator for the XL lactic acid bacteria in order to implement the short reacclimatization stage before inoculation.

The **XL** bacteria is recommended to ensure a good management of malolactic fermentations in table and mid-range wines vinified in large volumes and intended for early market release. **XL** also contributes to the wine quality thanks to its low production of volatile acidity and biogenic amines.



## CHARACTERISTICS

- ◆ *Oenococcus oeni* **XL** lactic acid bacteria, from the collection of selected lactic acid bacteria of Martin Vialatte Oenologie
- ◆ Good implantation (> 17 °C)
- ◆ Alcohol tolerant (up to 14% vol.)
- ◆ Fast fermentation kinetics
- ◆ Low production of biogenic amines
- ◆ Low production of volatile acidity

## CONDITIONS OF USE

- ◆ **pH: above or equal to 3.3.**
- ◆ **SO<sub>2</sub>:** do not add SO<sub>2</sub> to the wine after alcoholic fermentation. Make reasonable use of SO<sub>2</sub> during pre-vinification steps in order to achieve **total SO<sub>2</sub> levels below 50 mg/L** and **free SO<sub>2</sub> levels below 10 mg/L** upon inoculation with the **XL** bacteria. Consult your enologist.
- ◆ **Alcohol: maximum 14% vol.**
- ◆ **Residual sugars:** below 5 g/L.
- ◆ **Nutrition:** under limiting conditions (low pH, high alcohol...), it is highly recommended to add a malolactic fermentation activator to the tank to be inoculated such as **MALOVIT** for red wines and **MALOVIT B** for white and rosé wines.
- ◆ **Temperature:** between **17°C** and **25°C**.
- ◆ As a precautionary measure, it is recommended to submit a sample of the wine to be inoculated to your enological laboratory in order to analyze for the principal parameters (Acidity, pH, SO<sub>2</sub>, Alcohol, Residual Sugars if inoculation intended in wine with completed alcoholic fermentation).

## APPLICATION PROTOCOL

*This protocol has been developed for the inoculation of 50 hL of wine using the entire malolactic inoculation kit **XL** (dosage for 50 hL)*

### 1/ Rehydration stage:

1A/ Dissolve the content of the **Bio-reativateur XL** sachet into 5 L of non-chlorinated water (temperature between 18 and 25°C)

2B/ Add and carefully dissolve the content of the **Bactéries lactiques XL** sachet into the previous mixture.  
Wait 20 minutes.

### 2/ Acclimatization stage:

As in stage 1, carefully mix the rehydrated the **XL** bacterias preparation into 5 litres of wine at pH>3.5 (temperature between 17 and 25°C).  
Acclimatize the starter preparation at a temperature between 17 and 25°C for 18 to 24 hours.

### 3/ Transfer to the tank

Add the starter preparation to the 50 hL of wine to be inoculated. Maintain the temperature between 17 and 25°C. Regularly control the activity of the malolactic fermentation (analyse for malic acid every 2 – 4 days).

**Under limiting conditions**, to optimize the lactic bacteria nutrition, add 20 g/hL of a malolactic fermentation activator to the tank to be inoculated such as **MALOVIT** for red wines and **MALOVIT B** for white and rosé wines.

## STORAGE AND TRANSPORT CONDITIONS

Our products constantly benefit from the last technological developments concerning the production process, which is a fully integrated part of our know-how and expertise.

As a result, the MBR® production process for our lactic acid bacteria has considerably evolved, thus enhancing their excellent stability.

Indeed, the quality of the bacteria is preserved if the product is stored at room temperature at a temperature below 25°C. Similarly, their quality is not affected by temperature variations during transport provided that their frequency and intensity are limited:

- Do not expose the product at a temperature above 30°C
- Limit the number of temperature peaks between 25 and 30°C

#### ◆ Storage

Store unopened original package:

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

Once opened, use rapidly.

#### ◆ Transport:

Can withstand a few days at room temperature.

## PACKAGING

- ◆ Dose for : 50 hL and 250 hL

## BIBLIOGRAPHY

Internal reports, Martin Vialatte Oenologie 2005

The information provided corresponds to our current knowledge.  
It is given without commitment or guarantee since the conditions of use are out of our control.  
It does not release the user from respecting the applicable legislation and safety regulations.  
This document is the property of SOFRALAB and can not be modified without its authorization.