

VITILACTIC® PRIMEUR

**Selected wine bacteria from the collection of Institut Français de la Vigne et du Vin (IFV), Beaune.
To ensure a fast malolactic fermentation in co-inoculation in fruity *nouveau* wines (*Primeur* type).**

The MBR™ form of lactic acid bacteria represents a Lallemant specific process that subjects the lactic acid bacteria cells to various biophysical stresses, making them better able to withstand the rigors of direct addition to wine. The conditioned MBR™ lactic acid bacteria are robust and possess the ability to conduct reliable malolactic fermentation.


MBR™ process
direct inoculation

1 APPLICATIONS

VITILACTIC® PRIMEUR has been produced through the MBR process, allowing a direct inoculation in the must.

VITILACTIC® PRIMEUR has a very good capacity to multiply in the must/wine. Thus, the malolactic fermentation starts quickly and late very shortly. This selected wine bacteria is a very good tool for wines which have to be released early on the market (which is the case of Beaujolais wines). Thanks to its low volatile acidity and biogenic amines production, **VITILACTIC® PRIMEUR** contributes to a very good sensorial impact.

2 MICROBIOLOGICAL AND OENOLOGICAL PROPERTIES

- Very good multiplication capacity
- pH tolerance ≥ 3.15
- Alcohol tolerance: 13.5% vol.
- SO₂ tolerance: up to 50 mg/L total SO₂ (pay attention to molecular SO₂ at low pH)
- Temperature tolerance: between 17 and 28°C
- No production of biogenic amines
- Low volatile acidity production
- Bacteria cinnamoyl esterase negative: cannot produce precursors for ethylphenol production by *Brettanomyces*

3 INSTRUCTIONS FOR USE



Use one sachet for right quantity of hL indicated on label.

Lowering the dosage or doing cross seeding or pitching methods will reduce the bacteria performance.

Co-inoculation (inoculation of bacteria 24 to 48 hours after addition of yeast)

1/ Yeast addition: rehydrate and inoculate the selected dry yeast according to the instructions, preferably in presence of a rehydration nutrient.

2/ Bacteria inoculation depending on sulphite addition to the grapes: if sulfite < 5 g/hL, wait for 24 hours; if sulfite = 5–8 g/hL, wait for 48 hours.

- **Direct inoculation without rehydration:** open the sachet and add the bacteria directly to the must/wine from the top of the tank or during a pumping-over.
- **OR direct inoculation with rehydration step:** for best distribution, you can rehydrate the packet of freeze-dried selected wine bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum 15 minutes. Add this suspension directly to the must/wine to be fermented.

For these two options:

- Assure a good distribution.
- Carefully monitor must temperature, which must be below 30°C at wine bacteria inoculation (alcohol < 5% vol.) and below 27°C when the level of 10% of alcohol is reached.
- Complex or organic nutrients addition at 1/3rd of alcoholic fermentation is recommended.
- Monitor malic acid and volatile acidity. If MLF takes place during alcoholic fermentation and an unusual increase in volatile acidity is observed add Lysozyme (150-200 mg/L) or a chitin derivate or SO₂.
- Stabilize wine once malolactic fermentation is finished.

A sequential inoculation (post alcoholic fermentation) is also possible

- **Direct inoculation without rehydration:** open the sachet and add the bacteria directly into the tank from the top of the tank and homogenize.
- **OR direct inoculation with rehydration step:** for best distribution, you can rehydrate the packet of freeze-dried selected wine bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum 15 minutes. Add this suspension directly to the wine towards the end of the alcoholic fermentation.

For these two options:

- Recommended temperature: from 17 to 25°C for red wines - from 18 to 22°C in limiting conditions (high alcohol > 14.5% vol. or high SO₂ > 45 mg/L).
- Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days.
- Stabilize wine once malolactic fermentation is finished.
- In limiting conditions (overclarified wines, low pH, high SO₂ and alcohol level, etc.): rehydrate bacteria with **PRE-LACTIC™** (20 g/hL) and before the bacteria inoculation, add **MALOVIT™** (20 g/hL).

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PACKAGING AND STORAGE

- Dose for 250 hL.
- Store unopened original sealed packaging: 18 months at 4°C or 36 months at -18°C.
- Once opened, use rapidly.
- Sealed packets can be delivered and stored for 3 weeks at ambient temperature (< 25°C) without significant loss of viability.

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