

acido pHil⁺

A solution to secure MLF under acidic conditions (pH>3.1)

A selected wine bacteria + its specific activator

APPLICATION

Acido+ is a new effective solution for acidic white and rosé wines (Chardonnay, Riesling, Grolleau, Colombard, Manseng, Chenin, Verdejo...) known as difficult for Malolactic fermentation (MLF). Based on the synergy effect of a specific activator, a wine bacteria selected by Institut Français de la Vigne (IFV) for its high tolerance to low pH and high acidity of wines, and a specific protocol studied with IFV, Acido+ permits to achieve a quick MLF under limiting conditions (pH> 3.1). Due to the 3 days of preparation before inoculation in wine, the performance of the bacteria is enhanced and the duration of the MLF is reduced under these difficult enological conditions.

OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

Activator :

Selected to improve the activation and the growth of the Acido+ bacteria strain

Bacteria Strain : *Oenococcus oeni*

- ✓ pH>3.1
- ✓ MLF temperature : 16°C (always < 18°)
- ✓ Alcohol < 14% volume
- ✓ SO₂ < 45 mg/L total SO₂
- ✓ Moderate production of diacetyl in sequential inoculation (when bacteria are inoculated post-alcoholic fermentation)
- ✓ Low volatile acidity production

acido+

- ✓ Sequential inoculation
- ✓ Good implantation and fast MLF
- ✓ Addition of bacteria nutrient Opti' ML BLANC® in wine is always advised in white and rosé wines (due to low availability of organic nitrogen).

INSTRUCTIONS FOR USE

SEQUENTIAL INOCULATION (POST-ALCOHOLIC FERMENTATION) for 50 hL of wines

This protocol requires two steps of activation & growth for a total duration of 3 days.

- **1st step : 48 H**

Volume of 25 L / Temperature = 20°C / approximately 2 days

Mix 12.5 L of drinking water and 12.5 L of wine ready to be inoculated, at temperature 20°C.

Use a suitable vessel with air-lock or cover.

Suspend content of the **activator sachet** in the water/wine mix.

Then, add the content of the **wine bacteria sachet** and suspend carefully by gently stirring.

Maintain the temperature at 20°C. Wait for 40 to 60 hours.

- **2nd step :18-24H**

Volume of 50 L / Temperature = 20°C / approximately 1 day

After the first step, add 25 L of wine (temperature 20°C) to the **Acido

Hil

⁺** bacteria suspension.

Use a suitable vessel with air-lock or cover.

Maintain the temperature at 20°C. Wait for 20 to 30 hours.

- **Inoculation of wine:**

Ensure that the temperature of final wine ready to be inoculated is **between 16-18°C**.

To ensure an adequate supply of bacteria nutrients and to help the **Acido

Hil

⁺** bacteria survive in the final wine environment, we recommend to add **Opti' ML BLANC**® (dosage 20g/hL calculated on the final wine volume).

Then transfer the malolactic bacteria starter culture into the **final volume of wine (50 hL)** until the end of MLF. Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days

**Note: the respect of the range of temperature between 16-18°C in the final tank is very important prior to inoculate with the preparation of Acido

Hil

⁺ bacteria.** A higher temperature could compromise the success of the inoculation.

Possible to increase temperature to 20°C when malic acid degradation has started, to increase the malolactic activity.

PACKAGING AND STORAGE

1 dose for 50 hL

- 1 package containing 2 sachets (1 sachet for the activator and 1 sachet for wine bacteria)
- Once opened, the 2 sachets must be used immediately.
- This product can be stored for 18 months at 4°C and 30 months at -18/-20°C in original sealed packaging.
- Sealed packets can be delivered and stored for a few weeks at ambient temperature (<25°C/77°F) without significant loss of viability. An exposure to temperature >30°C will strongly decrease the viability of the **Acido

Hil

⁺** bacteria.

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