



MaloStar® Fruit

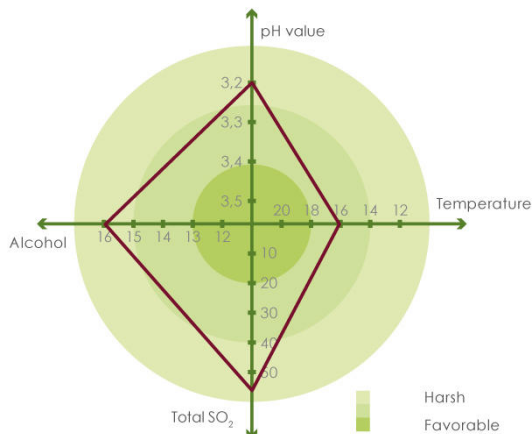
Oenococcus oeni strain for simultaneous or sequential inoculation of white, rosé and red wines

Product description

MaloStar® Fruit initiates MLF and is particularly suitable for white or rosé wines. The strain, selected in France, enhances the wine's natural aromas and fruitiness.

Conditions for MLF	<ul style="list-style-type: none"> • pH value > 3.2 • Free SO₂: max. 15 mg/L Ideal: NO SO₂! • Total SO₂: max. 55 mg/L • Alcohol tolerance: max. 16 ABV • Temperature > 16 °C
Other benefits	<ul style="list-style-type: none"> • Emphasises the wine's typical varietal fruit • Very low diacetyl and ethyl lactate formulation (especially in the case of simultaneous inoculation) • Low formation of volatile acids • No formation of histamine (biogenic amines)

Permitted according to EU Commission Regulation no. EC 934/2019. The user must check compliance with local regulations. Laboratory tested for purity and quality.



Guidance: Limiting factors are mutually dependent, which is why all of them must be considered and adhered to.

Dosage

MaloStar® Fruit can be added directly with the wine yeast, or within the first three days after onset of fermentation (simultaneous inoculation/co-inoculation). It can also be added at the end of fermentation (sequential inoculation).

Dosage: 1 g freeze-dried bacteria for 1 hL must/wine.

- The tank temperature should be 20 °C. Slowly bring the bacteria to room temperature about 30 minutes before addition, then open the pack and add the contents direct to the tank. Alternatively, the bacteria can also be rehydrated; to do so, rehydrate the bacteria in 20 times the volume of unchlorinated water (20 °C) for a maximum of 20 minutes and add them to the must/wine.
- The tank temperature during MLF must be kept as constant as possible (at around 20 °C).
- In principle the addition of 20 g/hL MaloStar® Nutri is recommended in difficult conditions (slow fermentation, high total SO₂, low pH value, high alcohol content, low-nutrient or contaminated must/wine) and generally for more rapid MLF.

Storage

Unopened packs can be stored for 36 months at -18 °C, for 18 months at +4 °C. Best before: see stamp on pack.

Packaging

Dosage for 25 hL, 100 hL.

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