



# MaloStar® Terra

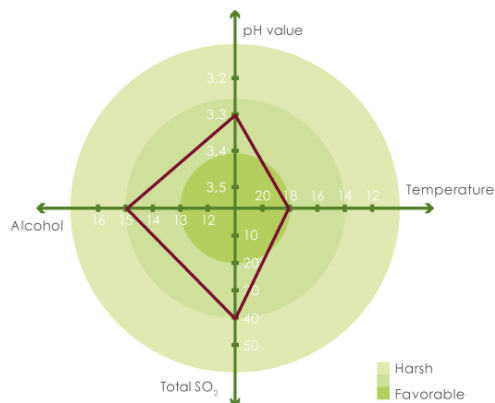
*Oenococcus oeni* strain suitable for direct inoculation of red wines

## Product description

MaloStar® Terra is intended for red wines that undergo malolactic fermentation (MLF). The strain supports the wine's natural aromas and preserves the fruitiness.

<b>Fermentation conditions</b>	<ul style="list-style-type: none"> <li>• pH &gt; 3.3</li> <li>• Free SO<sub>2</sub>: max. 15 mg/L. Ideal: NO SO<sub>2</sub>!</li> <li>• Total SO<sub>2</sub>: max. 40 mg/L</li> <li>• Alcohol tolerance: max. 15 % ABV</li> <li>• Temperature &gt; 18 °C</li> </ul>
<b>Characteristics</b>	<ul style="list-style-type: none"> <li>• Promotes the wine's primary fermentation aromas</li> <li>• Low diacetyl and ethyl lactate production</li> <li>• Low volatile acidity (VA) production</li> <li>• No production of histamine (biogenic amine)</li> </ul>

Permitted according to EU Commission regulation (EC) 934/2019. Please observe the country-specific regulation. Tested for purity and quality.



## Dosage

MaloStar® Terra can be applied together with wine yeasts or can be inoculated within the first three days of the start of alcoholic fermentation. Sequential inoculation after alcoholic fermentation is also possible.

- Adjust the tank temperature to 20 °C. Allow the bacteria bag to warm slowly to room temperature for 30 minutes before use. Open and pour the bacteria directly into the tank.
- Maintain the tank temperature throughout MLF at about 20 °C.
- Add 20 g/hL of Bi-Start® Nutri in difficult conditions (sluggish AF, high total SO<sub>2</sub>, low pH, poor fermentation medium or high alcohol content) and for a quicker MLF.

Rehydration can be used as an alternative to direct inoculation: rehydrate the freeze-dried bacteria in 20 times their weight in non-chlorinated water, at 20 °C, for 15 minutes maximum and add to must/wine.

## Storage

Store in a cool place. Use by: within 30 months at -18 °C, 18 months at +4 °C.

## Packaging

Dosage for 25 hL, 100 hL



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.  
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