



# Bi-Start® Forte SK2

Lactic acid bacteria for red wine and white wine

## Product description

Highly concentrated Bi-Start® Forte SK2 starter culture (*Oenococcus oeni*) for direct initiation of malolactic fermentation in white and red wine. The main selection criteria for Bi-Start® Forte SK2 were optimum degradation of malic acid even in unfavourable conditions, such as low pH values and low temperatures. As a result of earlier stress induction during production, Bi-Start® Forte SK2 is extremely stable and safe to use.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Other benefits	<ul style="list-style-type: none"> <li>• Inoculating with Bi-Start® Forte SK2 allows better control of the start, duration and the effect on the aroma and wine structure of malolactic fermentation.</li> <li>• This promotes the harmony and typical varietal characteristics of Pinot wines, emphasizing flowery and exotic fruit aromas. The structure of red wines becomes softer and round.</li> <li>• Wines have greater microbiological stability after malolactic fermentation.</li> <li>• The need for SO<sub>2</sub> is less after malolactic fermentation.</li> <li>• Course of malolactic fermentation is even.</li> <li>• Wines fermented in this way have better organoleptic properties.</li> </ul>
Recommended for	<ul style="list-style-type: none"> <li>• All types of white, rosé and red wine</li> </ul>
Conditions for malolactic fermentation	<ul style="list-style-type: none"> <li>• Free SO<sub>2</sub>: max. 15 mg/L. Ideal: NO SO<sub>2</sub>!</li> <li>• Total SO<sub>2</sub>: maximum 45 mg/L.</li> <li>• Recommended for optimum progress of malolactic fermentation: Inoculation towards the end of alcoholic fermentation (residual sugar &lt; 4 g/L) or immediately after fermentation.</li> <li>• pH: The pH value should be 3.0 or higher (if necessary adjust to pH 3.0 or higher using Erbslöh-Kalk).</li> <li>• Temperature: The wine temperature should be above 14 °C.</li> <li>• Alcohol content: max. 14.5 % ABV</li> <li>• It is beneficial if the wine is still on the healthy yeast or at least on the fine lees.</li> <li>• Carbon dioxide can inhibit malolactic fermentation. The surplus carbon dioxide can be driven off by careful stirring, as required.</li> <li>• Addition of the special malolactic fermentation nutrient Bi-Start® Nutri significantly helps with problem-free malolactic fermentation.</li> </ul>

## Dosage

The new Bi-Start® Forte SK2 strain can be used for white and red wine. The new selection and concentration, as well as the upstream stress induction, result in significantly improved initiation and fermentation properties. The new Bi-Start® Forte SK2 cultures exhibit a huge number of viable cells. The pack contents of approx. 20 g for inoculating 10 hL wine have an inoculation capacity of 1x10<sup>11</sup> cells/g. This again decisively increases Bi-Start® Forte SK2's ability to produce guaranteed results. The contents of the pack for 10 hL are activated in 0.2 L water and those for 50 hL in 1.0 L water (at approx. 25 °C). After 30 minutes (stir occasionally) the activated culture is added to the tank and briefly mixed in.

Bi-Start® Nutri should be added for an improved nutrient supply. This culture can also be propagated in advance by adding Bi-Start® Nutri, or following suspension in a mix of sterile filtered or boiled must and water and after adjusting the pH to 4.

## Storage

Store at maximum 4 °C for up to 18 months. Temporary, slight warming during transportation does not affect activity.

Producer: Lallemand S.A., France

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Version 007 – 11/2019 JF – printed 28.11.2019