

ATOUT MALO NATIVE

Supplement for the reactivation in order to facilitate the progress of the fermentation.

CHARACTERISTICS

Atout Malo Native provides the nutrients essential to the growth and reproduction of microorganisms. It facilitates and accelerates the fermentation.

ENOLOGICAL PROPERTIES

The inactive yeasts play several roles:

- They fix fatty acids, residues from pesticides, or other substances likely to disturb the progress of the fermentation.
- They supply amino acids or peptides, source of organic nitrogen vital to microorganisms.
- They release mannoproteines which improve the fermentability of wine (Rosi 1999).

Cellulose has a supporting effect; it keeps the microorganisms from settling and optimizes their activity.

APPLICATION FIELD

Atout Malo Native is used for the reactivation of microorganisms

Atout Malo Native is recommended for the rehydration of Oenofrance's microorganisms. It also insures the start and the smooth progress of the fermentation.

APPLICATION RATE

- **As a preventive measure:** 20 g/hL, to be mixed with the rehydration water for selected microorganisms.

Example: for 1 hL to be seeded, dilute 20 g of **Atout Malo Native** in 100 mL of mineral water (or non-chlorinated spring water) at 25°C, add microorganisms, and wait 15 minutes before seeding.

- **As a curative measure** 20 g/hL. Dissolve it in ten times its weight in water, then add to the vat during the latent period.

INSTRUCTIONS FOR USE

Precaution for use :

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

1 kg bags.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free.

Once open: use quickly.

Best used before BIUB date written on package

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