

BACTELIA CRESCENDO

Lactic bacteria ready for inoculation for all types of wine

CHARACTERISTICS

BACTELIA CRESCENDO is an *Oenococcus oeni* lactic bacteria selected for carrying out malolactic fermentation for all red and white wines, even those with limiting conditions (low pH, high % alcohol, wine made from difficult grape varieties).

OENOLOGICAL PROPERTIES

- Species: *Oenococcus oeni*
- Alcohol tolerance: up to 16% Vol.
- pH tolerance: above or equal to 3,2
- SO₂ tolerance: below or equal to 50 ppm of total SO₂
- Optimum temperature range: 17 to 25°C
- Fermentation kinetics: fast due to high number of active cells /mg
- Volatile acidity production: low
- No production of biogenic amines

APPLICATIONS

- Carry out MLF on red and white wines.
- Co-inoculation (24 hours after yeasting) or by sequential inoculation (after AF).

APPLICATION RATE

Dose for 25 hL.

Maximum legal dose in accordance with regulations in force: none

INSTRUCTIONS FOR USE

Disperse **BACTELIA CRESCENDO** in 20 times its weight of unchlorinated water at 20°C

Example: dose for 25 hL in 0.4 L of unchlorinated water at 20°C.

Let sit 15 minutes then slowly homogenize.

Finally incorporate to the tank to be inoculated.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulations in force.

INGREDIENTS

Oenococcus oeni lactic bacteria freeze dried on maltodextrin carrier. Contains no GMOs.

PACKAGING

Bag for a 25 hL dose.

STORAGE

Store in a freeze at -18°C. Can withstand a few days not chilled (for transportation purposes).
Best if used by BIUB date stamped on package.
Once opened, use immediately.

Information given in this document represents our current knowledge. It is not binding and offered without guarantees since the application conditions are out of our control. It does not release the user from abiding by the legislation and applicable health and safety standards. This document is the property of SOFRALAB and may not be modified without its agreement..