

BACTELIA® TEMPO

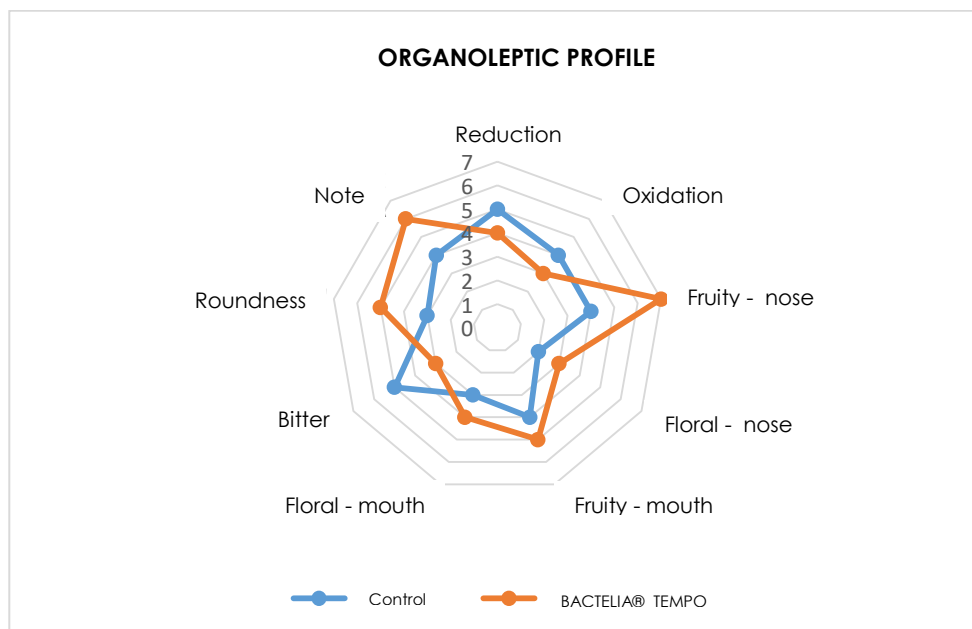
Lactic acid bacteria for wines with low pH and high acidity

CHARACTERISTICS

BACTELIA® TEMPO is a lactic acid bacterium, *Oenococcus oeni*, selected for the carrying out of malolactic fermentation of wines that are particularly acidic and have a low pH. It guarantees a good fermentation rate and guarantees clean, fresh aromas. This selection of *Oenococcus oeni* guarantees a rapid decrease in malic acid, thus avoiding the development of unpleasant aromas.

OENOLOGICAL PROPERTIES

- Species: *Oenococcus oeni*
- Alcohol tolerance: up to 14% vol.
- pH tolerance: 3.0 or more
- SO₂ tolerance: 60 ppm or less of total SO₂
- Optimum temperature interval: 18 – 22°C
- Fermentation kinetics: rapid
- Production of volatile acidity: low
- No production of biogenic amines.



APPLICATIONS

- Carrying out malolactic fermentation on red and white wines.
- Inoculation: co-inoculation (24h after yeasting) or sequential inoculation (post-alcoholic fermentation).

DOSAGE

Dose for 25 hL
Dose for 250 hL

INSTRUCTIONS FOR USE

Dissolve **BACTELIA® TEMPO** in 10 times its weight of non-chlorinated water at 20°C.
Example: dose for 25hL in 0.2 L of non-chlorinated water at 20°C.
Leave to stand for 15 minutes and mix gently and thoroughly. Then add to the inoculation tank.
We recommend adding **VIVACTIV® MALO** at 20 g/hL directly into the inoculation tank to ensure proper growth of the bacterial strain.

Precautions for use:

Product for oenological and specifically professional use.
Use in accordance with current regulations.

PACKAGING

Bag for a 25 hL dose
Bag for a 250 hL dose

STORAGE

Store in a freezer at -18°C. Can withstand several days without cold conditions (during transport).
Use immediately after opening.

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