



Compatibility of Yeast – Bacteria for red wine

STRAIN	Vitolactic F		Vitolactic H+	
	Co-Inoc	2/3 FA	Co-inoc	2/3 FA
Syrah YSEO	+++	++	++	+/-
MT	+	+/-	+/-	+/-
CSM YSEO	+	+/-	+	+/-
MVO3001	+	+	+	-
Primeur	+	+/-	++	+/-

Legend

+++ : Compatible with very good efficiency with yeast bacteria inoculation (vinification rapid at end of alcoholic fermentation)

++ : Compatible very efficient (rapid vinification)

+ : Compatible good efficiency

+/- : Compatible depending on the inoculation sequence

- : Risk of retarding vinification

Compatibility of Yeast – Bacteria for white wine

STRAIN	Vitolactic F		Vitolactic H+	
	Co-Inoc	2/3 FA	Co-inoc	2/3 FA
58W3	+	+	+	+
Albaflor	+	+	+/-	+/-
Chardonnay YSEO	+	+	-	+
DV10	+	+	-	-
Quartz	+	+	+/-	+/-
So Delight	+	+	+/-	+/-

Legend

+++ : Compatible with very good efficiency with yeast bacteria inoculation (vinification rapid at end of alcoholic fermentation)

++ : Compatible very efficient (rapid vinification)

+ : Compatible good efficiency

+/- : Compatible depending on the inoculation sequence

- : Risk of retarding vinification