



# **REFLEX MALO 360**

# Ready to use lactic bacteria inoculation for a 360 degree action field

#### **CHARACTERISTICS**

**REFLEX MALO 360** is a ready to use *Oenococcus* oeni lactic bacteria which efficiently carries out malolactic fermentation of red and white wines displaying pH or alcohol limiting conditions or wine made from difficult grapes or from difficult land parcels.

## **OENOLOGICAL PROPERTIES**

## Fermentation characteristics

- Species: Oenococcus oeni
- Alcohol tolerance: up to 16% Vol.
- pH tolerance: above or equal to 3.2
- SO<sub>2</sub> tolerance: below or equal to 50 ppm of total SO<sub>2</sub>
- 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 all types of wine
- Co-inoculation (24 hours after yeasting) or by sequential inoculation (after AF).

# **APPLICATION RATE**

Bags for doses of 25 hL and 250 hL. Maximum legal dose in accordance with regulations in force: none

## **INSTRUCTIONS FOR USE**

Disperse **REFLEX MALO 360** 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**

Bags for 25 hL and 250 hL doses.

### **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.

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