

VITILACTIC® H+

Strain 49A1, selected by ITV France, Beaune unit

For carrying out malolactic fermentation on white or rosé wines presenting a low pH. Malolactic inoculation kit requiring a preliminary reacclimatisation phase.

FIELD OF APPLICATION

Isolated on a Chardonnay wine from Burgundy presenting a low pH, Vitilactic® H+ has been selected for its capacity to adapt to the difficult conditions presented by northern-type white and rosé wines, and to rapidly carry out malolactic fermentation in high security conditions.

Vitilactic® H+ is presented in the form of a malolactic inoculation kit, developed using the 1-Step technology elaborated by Lallemand.

This kit contains:

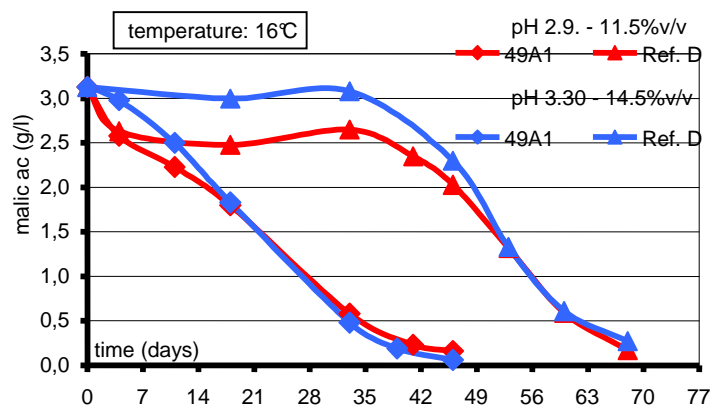
- H+ lactic bacteria (strain 49A1), *Oenococcus oeni*
- An H+ activator specific to H+ lactic bacteria in order to carry out the short reacclimatisation phase prior to inoculation.

Vitilactic® H+ also contributes to the quality of the wines thanks to its low production of volatile acidity and biogenic amines.

CHARACTERISTICS

- ◆ H+ lactic bacteria *Oenococcus oeni*, strain 49A1 selected by ITV France, Beaune unit
- ◆ Capacity for adapting to wines presenting low pH (>2,90)*
- ◆ Temperature > 12 °C, optimal performance at 16°C*
- ◆ Tolerance to alcohol (up to 14,5% vol.)*
- ◆ Low production of biogenic amines
- ◆ Low production of volatile acidity

(*): Comparison between Vitilactic® H+ (49A1) and a reference biomass for two physico-chemical conditions of 2006 chardonnay wines. Experimental results ITV Beaune



USAGE CONDITIONS

- ◆ **pH: superior or equal to 3**
- ◆ **SO₂:** do not sulphite the wine after alcoholic fermentation.
During the preliminary vinification phases, the use of SO₂ must be managed in such a way as to ensure that, on **Vitalactic® H+** inoculation, the **total SO₂** content is **inferior to 50 mg/L**, and **inferior to 10 mg/L for free SO₂**.
Ask your oenologist for advice.
- ◆ **Alcohol: maximum 14,5 % Vol.**
- ◆ **Residual sugars:** inferior to 5 g/L
- ◆ **Temperature:** see implementation protocol.
- ◆ As a precaution, it is recommended to submit a sample of the wine to be inoculated to your oenology laboratory in order to analyse the principle analytic parameters (Acidity, pH, SO₂, residual sugars if inoculation on finished wine).

IMPLEMENTATION PROTOCOL

*This protocol is determined for the inoculation of 50 hL of wine, using the complete **Vitalactic® H+** malolactic inoculation kit (dose for 50 hL).*

1/ Rehydration phase:

1A/ Dilute the contents of the **Activator H+** sachet in 5 L of drinking water (temperature between 17 and 25°C)

1B/ Add and carefully dilute the contents of the **H+ lactic bacteria** sachet in the above mixture.

Wait for 20 minutes.

2/ Acclimatisation phase:

Carefully mix the rehydrated **Vitalactic® H+** preparation following phase 1/ in 5 litres of wine with a pH >3,5 (temperature between 17 and 21°C).

Leave the inoculation to acclimatise at a temperature of between 17 and 21°C for 18 to 24 h.

3/ Transfer to tank

Incorporate the inoculation into 50 hL of wine to be inoculated. Maintain the temperature between 17 and 21°C. Regularly control the malolactic fermentation activity (malic acid analysis every 2-4 days).

On white and rosé wines presenting low pH or high alcohol, it is highly recommended to maintain the temperature at around 16-17°C. A higher effectiveness of inoculation has been observed in these conditions.

For implementing a dosage for 250 hL, follow the same procedure multiplying the volumes of water and wine by 5.

PACKAGING

- ◆ Doses for 50 hL and 250 hL

QUALITY – SECURITY – ENVIRONMENT

- ◆ Traceability: the batch number, present on all **VITILACTIC H+** packaging, makes it possible to trace back to the traceability plan in both directions (product origin through to user).
- ◆ Security – environment: **VITILACTIC H+** is non toxic to the user. Please refer to the security data sheet available on our internet site.

STORAGE

- ◆ Unopened bag:
 - 12 months at 4°C
 - 18 months at -18°C
- ◆ Can withstand a few days at room temperature.
- ◆ To be used immediately after opening.

BIBLIOGRAPHY

Internal reports of experiments carried out on 2006 wines in Champagne, in the Gers and Val de Loire, Martin Vialatte CEnologie.

Confidential final report of the work programme carried out by ITV France, Beaune unit on the strain 49A1.

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