



VITILACTIC®

STARTER BL01™

Lactic acid bacteria for high acidity white wines.

**Preparation controlled by the microbiology laboratory of the
“Pôle Technique et Environnement du CIVC”.**



--- APPLICATIONS ---

Selected from sparkling French wines, **VITILACTIC STARTER BL01** is especially suitable for the de-acidification of white wines, including the most acidic ones.

VITILACTIC STARTER BL01 also contributes to the production of wines with considerable aromatic elegance and well preserved fruitiness.

--- MICROBIOLOGICAL AND ENOLOGICAL PROPERTIES ---

- **Species :** *Oenococcus oeni*.
- **Alcohol tolerance:** ≤ 14% volume.
- **Application temperature:** between 20 and 23 °C.
- **High SO₂ tolerance:** up to 70 mg/l of total SO₂ and 10 mg/l of free SO₂.
- **Low pH tolerance:** **VITILACTIC STARTER BL01** is a very acidophilic lactic acid bacterium able to grow at pH values above 2.85 after acclimatization (through preparation of a bacterial starter).
- **Volatile acidity production:** low. **VITILACTIC STARTER BL01** lacks the enzyme citrate permease and does not metabolize citric acid. Thus, the risk of volatile acidity production from transformation of citric acid is avoided.
- **Production of biogenic amines:** low.
- **Organoleptic deviation:** none. Since **VITILACTIC STARTER BL01** does not degrade citric acid, it does not produce diacetyl, which is responsible for strong lactic and buttery notes.

--- INSTRUCTIONS FOR USE ---

Inoculation with **VITILACTIC STARTER BLO1** involves 4 stages described in the following protocol:

Phase 1: rehydration

- Suspend in mineral water at 23°C.
- Add a dose of **PRE-LACTIC** following the guidelines in the table below.
- Add **VITILACTIC STARTER BLO1** to this nutrient-rich solution. Mix.
- Wait for 15 to 20 minutes.

Final volume of wine to be inoculated	Quantity of water needed for rehydration	Quantity of PRE-LACTIC	Quantity of VITILACTIC STARTER BLO1
500 à 1000 hL	20 L	2 kg	500 g
100 à 200 hL	5 L	500 g	100 g
25 à 50 hL	1 L	100 g	25 g

Phase 2: reactivation

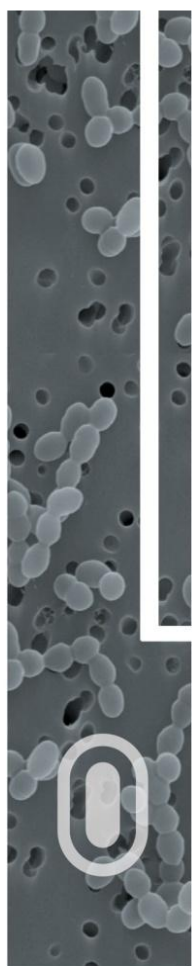
- Dilute a quantity of wine or must with an equal amount of water at 23°C. If necessary, rise the pH of the mixture to >3.3. If must is used for reactivation, add 20g of rehydrated **VITILEVURE DV10** per hL of must.
- Add the **VITILACTIC STARTER BLO1** sourdough without stirring.
- Keep the temperature between 21 and 23°C.
- Wait until malolactic fermentation is 70% complete before proceeding to the next phase. Duration: 4 to 7 days.

Final volume of wine to be inoculated	Solution of rehydrated VITILACTIC STARTER BLO 1	Quantity of water needed for rehydration	Quantity of wine or must needed for reactivation
500 à 1000 hL	20 L	80 L	100 L
100 à 200 hL	5 L	15 L	20 L
25 à 50 hL	1 L	4 L	5 L

Phase 3: bacterial starter

- Inoculate a given amount of wine with the reactivated medium from the top of the tank without stirring.
- Keep the temperature between 20 and 23°C.
- Wait until malic acid degradation is 70% complete before proceeding to the next phase. Duration: 7 to 12 days.

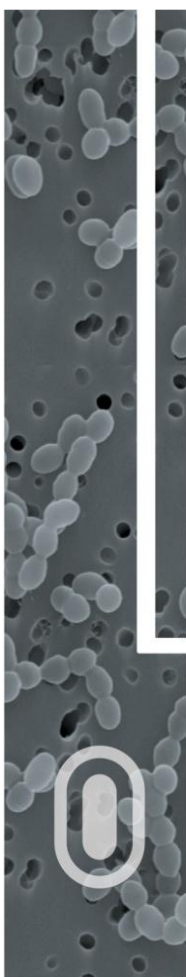
Final volume of wine to be inoculated	Quantity of reactivated VITILACTIC STARTER BLO 1	Quantity of wine needed to prepare the bacterial starter
500 à 1000 hL	200 L	48 hL
100 à 200 hL	40 L	9,6 hL
25 à 50 hL	10 L	1,9 hL



STARTER
BL01™

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Phase 4: inoculation of the tank.

- Finally, add a 5-10% inoculum of the prepared starter to the wine to be deacidified by adding the starter through the top of the tank without stirring.
- Keep the temperature between 20 and 23°C.
- Closely monitor the course of malolactic fermentation (chromatography, malic acid, volatile acidity).

Specific nutritional supplement recommended for wines likely to be lacking in nutrients that are essential for lactic bacteria (harvests lacking in nitrogen, botrytized grapes, highly clarified musts, sluggish fermentations, Chardonnay wines, etc.): add 20 to 30 g/hL of **MALOVIT B** to the tank before inoculating with **VITILACTIC STARTER BL01**.

For better control over malolactic fermentation, send a sample of the wine to be inoculated to your consulting oenology laboratory for analysis of the main analytical parameters (i.e., total acidity, pH, SO₂, alcohol, residual sugars, volatile acidity). In particularly difficult cases, an additional microbiologic analysis could be conducted.

The CIVC has developed a specific protocol for implementing **VITILACTIC STARTER BL01** for sparkling wines. This protocol is based on Article "faire la fermentation malolactique sans chauffage" published by the CIVC in the journal "Le Vigneron Champenois, No. 6, June 2009 pp. 50-64." » Contact your representative for access to this protocol.

--- PACKAGING ---

25 g, 100 g or 500 g kits.

--- STORAGE AND TRANSPORT ---

Store unopened original package:

- 18 months at 4°C.
- 30 months at -20°C.

Once opened, use rapidly.

Can withstand several days at room temperature.

Indeed, the quality of the **VITILACTIC** bacteria is preserved if the product is stored at room temperature at a temperature below 25°C. Similarly, their quality is not affected by temperature variations during transport provided that their frequency and intensity are limited:

- Do not expose the product at a temperature above 30°C.
- Limit the number of temperature peaks between 25 and 30°C.

A Danstar product, distributed by:



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