MaloStar® Fresh SK55

Malolactic bacteria for white and rosé wine

Product description

MaloStar® Fresh SK55 is a highly concentrated, freeze-dried starter culture for direct initiation of malolactic fermentation, preferably in white and rosé wines. The strain is also suitable for young, fruity red wines. It has been carefully selected from a rosé wine from a famous wine-growing area in the south of France. MaloStar® Fresh SK55 was developed with a high rate of growth and increased vitality in mind, to perform malic acid degradation even in unfavourable conditions (low pH value, low temperature, high alcohol content, customary SO_2 values). The strain is extremely hardy, as its resistance is promoted during production through controlled stress induction.
Permitted according to EU Commission Regulation no. EC 2019/934. The user must check compliance with local regulations. Laboratory tested for purity and quality.

Other benefits	• Initiation of malolactic fermentation using MaloStar® Fresh SK55 allows better control of the point at which fermentation takes place, its duration, and the effect on the aroma and wine structure. • The wines' acidity is definitely balanced, avoiding acidity peaks, and the acids are much better integrated into the wine's overall structure. The wines' bouquets are characterised by rich, persistent, fresh and fruity aromas. The strain supports fruit aromas in rosé wines and retains varietal characteristics in white wines. The perception of exotic fruits is more intense where red wines are concerned. • Wines have greater microbiological stability after malolactic fermentation. • The need for SO_2 is less after malolactic fermentation. • The deacidified wines are fruity and minerally. • Ideally suited to co-inoculation (24-48 hours after yeast addition) • Limited degradation of citric acid and very low diacetyl formation. No buttery notes.
Recommended for	• all white and rosé wines Young, fruity red wines
Conditions for malolactic fermentation	• Free SO_2: max. 10 mg/L Ideal: NO SO_2! • Total SO_2: maximum 55-60 mg/L • Recommended for optimum progress of malolactic fermentation: inoculation towards the end of alcoholic fermentation (residual sugar < 4 g/L) or immediately after fermentation • The pH value should be 3.1 or greater (if necessary, adjust to pH 3.1 or higher using Erbslöh Kalk). • Temperature > 13 °C: optimum temperature range is between 16 and 20 °C (white and rosé wines). Under difficult conditions (high alcohol > 14.5% ABV, or low pH < 3.1, or high SO_2 content > 45 ppm): 18-22 °C • Alcohol content: max. 15.5-16% ABV • It is beneficial if the wine is still on the healthy yeast or at least on the fine lees. • Carbon dioxide can inhibit malolactic fermentation. The surplus carbon dioxide can be driven off by careful stirring. • Addition of the special malolactic fermentation nutrient MaloStar® Nutri significantly helps with problem-free malolactic fermentation. • The strain does not form histamine (biogenic amine) from histadine.

Dosage and use

The new MaloStar® Fresh SK55 strain of *Oenococcus oeni* has been specially developed for white and rosé wines. The new selection and concentration, as well as the upstream stress induction, result in significantly improved initiation and fermentation conditions. Add the pack contents for 10 hL and 50 hL applications to 20 times the volume of drinking water at approx. 20 °C. After 15 minutes, during which the mixture should be stirred twice, add to the tank, and mix briefly in the tank. For co-inoculation, the strain can also be sprinkled directly into the tank without rehydration. MaloStar® Nutri should be added for an improved nutrient supply. The strain is suitable for simultaneous use, as well as the classic (sequential) application.

Storage

Store at maximum +4 °C for 18 months. 36 months at -18 °C. Temporary, slight warming during transportation does not affect activity.

Producer: Lallemand S.A.S., France
Sales: Erbslöh Geisenheim GmbH, Erbslöhstr. 1, 65366 Geisenheim, Germany

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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