


Malolactic Bacteria

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Vinquiry offers a full range of malolactic (ML) bacteria in either liquid suspension form for culture build-up or freeze-dried form for direct addition. Selecting the most suitable ML bacteria for your wine depends on the wine chemistry, desired sensory contributions, and management of wine conditions. The following are the strains Vinquiry has to offer:

- The **MCW** strain of *Oenococcus oeni* is offered in [freeze-dried](#) and [liquid](#) culture forms. MCW (isolated, tested, and developed by Vinquiry) has been the strain of choice for many winemakers over the past 20 years. It's tolerance to low temperatures, pH below 3.0, and to alcohol levels above 15% make it suitable for the most difficult ML fermentations.
- **Enoferm Alpha** is a bacteria strain with strong fermentation kinetics and superior SO₂ and alcohol tolerance compared to other direct addition strains. Sensory contributions include complexity and enhanced mouthfeel.
- **Enoferm Beta** is used to enhance tannin structure and red berry varietal character. Enoferm Beta encourages high levels of β-damascenone and β-ionone which contribute floral notes and red berry, especially in Merlot.
- **Enoferm D** preserves freshness and varietal fruit aromas and is appropriate for high alcohol wines.
- **Enoferm Provino** is the first generation of MBR strains and provides neutral contributions to wine flavor.
-  The **Alpha 1-Step** starter kit is the latest addition to Vinquiry's range of malolactic bacteria. It is a highly effective starter culture used to promote malolactic fermentation in most red and white wines under a wide range of fermentation conditions. The kit includes a starter culture that wakes up freeze-dried bacteria and activates their metabolism.

Malolactic Bacteria Nutrient

Vinquiry recommends using [ActiML](#) in high stress situations such as stuck or sluggish malolactic fermentation or wine with more than two challenging conditions (low pH, high alcohol, high SO₂, or low temperature). ActiML can be added directly to the bacteria rehydration water for maximum uptake of nutrients.

Please call Vinquiry at 707-838-6312 for any questions on Malolactic Bacteria.