

## MALOLACTIC BACTERIA TECHNICAL INFORMATION

**ENOFERM D** is an **EASY-TO-USE** freeze-dried culture for direct inoculation prepared according to the **MBR<sup>R</sup> process**. This process produces bacteria adapted to strengthen cell wall integrity for improved tolerance in higher alcohol conditions by inducing resistance through pre-acclimation during the biomass production, increasing the bacteria survival rate when added directly into wine.

### THE FIRST GENERATION OF MBR<sup>R</sup> CULTURES

Selected from the Equipharm culture collection of *Oenococcus oeni* (ex *Leuconostoc oenos*) and introduced worldwide in 1997 under the brand name **Uvaferm MLD MBR<sup>®</sup>**, the product name in the North American market was changed to **ENOFERM D MBR<sup>®</sup>** in 1999 with the introduction of the Enoferm line of direct addition malolactic bacteria.

### ENOFERM D offers

- ◆ The advantage of easy handling for direct inoculation.
- ◆ The advantage of direct inoculation for red wine varieties with high alcohol levels.
- ◆ The possibility to plan and handle the malolactic fermentation process within the total course of winemaking.
- ◆ The use of a selected pure strain culture helps suppress undesired spoilage strains and thus the risks implied in a spontaneous malolactic fermentation such as off flavors

### SENSORY PROPERTIES

**ENOFERM D** preserves freshness, enhancing varietal character with a clean contribution emphasising fruit notes.

### ENOLOGICAL PROPERTIES

- ◆ Alcohol tolerant to 17% (vol/vol)
- ◆ pH tolerant to 3.45
- ◆ Optimal temperature 68 to 70°F, tolerating a temperature range 66 to 77°F
- ◆ Low Carbon dioxide production
- ◆ Low volatile acid contribution
- ◆ SO<sub>2</sub> levels should not exceed 40 ppm as total SO<sub>2</sub>

### USAGE

**ENOFERM D** is an easy-to-use inoculum that does not require build-up before adding to wine. Each 25 gram packet may be rehydrated into roughly 500 mL of clean, chlorine free water at 68-86°F for 15 minutes. Stir and add the suspension to appropriate wine volume at the end of alcohol fermentation, then mix gently without aeration in order to get a homogenous distribution of the bacteria. Cell count is > 5 x 10<sup>6</sup> cfu/mL..

### DOSAGE

**ENOFERM D** is available in:  
25 g for 25 hL (660 gal) wine  
250 g 250 hL (6600 gal) wine

### STORAGE

Sealed packets can be delivered and stored for a few weeks at ambient temperature without significant loss of viability. For prolonged storage, the product will retain activity for 12 months at 4°C and for 18 months at -18°C. Use immediately after opening.