



MCW

Malolactic Bacteria
Freeze-dried culture of *Oenococcus Oeni*

Origin

- ◆ Isolated by Vinqury from 1981 Matanzas Creek Winery Chardonnay.

Sensory Properties

- ◆ Contributes butteriness and complexity to wine aromas, softness and broadness to wine flavors.

Enological Properties

- ◆ pH tolerant to 3.1
- ◆ Optimal temperature: 70-72°F
- ◆ Temperature range: 55-85°F
- ◆ Alcohol tolerant
- ◆ SO₂ additions should not exceed 30 ppm at the juice stage. No SO₂ additions should be made to fermented wine prior to inoculation.

Application

- ◆ MCW is widely used for red and white table wine varieties and for sparkling wine.

Usage

- ◆ After rehydration and preparation in juice, culture can be used to inoculate wine or must, or used to build a larger culture (see table below for typical amounts to inoculate). Each buildup stage requires 3-7 days. Inoculation rate is 2-5%, post-primary fermentation.

Shelf life

- ◆ 18 months in the freezer.

Cell count

- ◆ >3x10¹⁰ CFU/g

Packet size	Volume of Culture Prepared	Inoculates after Preparation	Inoculates after additional expansion
2 g	5 gal	100 gal	1,000 gal
10 g	25 gal	500 gal	5,000 gal
40 g	100 gal	2,000 gal	20,000 gal
120 g	300 gal	6,000 gal	60,000 gal