

# ANCHOR DUET SOFT

A bacteria blend of *Oenococcus oeni* and *Lactobacillus plantarum*, to be used in co-inoculation, for enhanced softness and mouthfeel during malolactic fermentation.

## ORIGIN

Isolated by the Institute for Wine Biotechnology, Stellenbosch University, South Africa.

## APPLICATION

Duet Soft is a mixed MLF starter culture for co-inoculation in red and white wines. This bacteria culture is developed to allow you all the benefits of co-inoculation, whilst increasing the fullness and aroma of red and white wines.

## DUET SOFT

- Increased roundness and mouthfeel in red and white wines
- Decrease in green characteristics
- Reduced astringency
- Enhanced dark fruit aroma in red wines
- Co-inoculation: same day inoculation of yeast and bacteria; ease of use and timesaving

## TECHNICAL PROPERTIES

- Temperature tolerance: 15 - 28 °C
- Alcohol tolerance: 15%
- Total SO<sub>2</sub> at inoculation: < 50 mg/L
- pH: ≥ 3.2
- No biogenic amine production
- Little to no volatile acidity production

**DOSAGE:** 1 g/hL

## USAGE

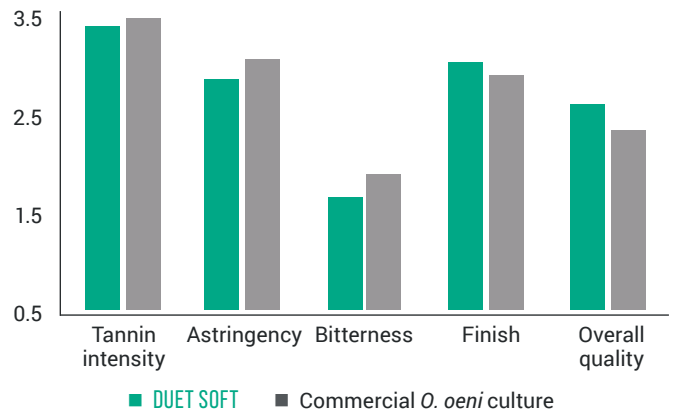
Dissolve one 25 g sachet in 1 L of chlorine-free water at 20 °C for 15 minutes maximum. Stir to disperse. Rehydrated bacteria should be added to the must at the same time as the yeast. Temperature of the must should ideally be maintained between 18 and 25 °C.

## STORAGE

Store in a cool and dry place. 18 months at 4 °C or 36 months at -18°C in original sealed packaging. Use once opened. During transport and delivery, sealed packets can be held at ambient temperature for 3 weeks (< 25 °C), without significant loss in viability.

## AROMA PROFILE

Increased aroma intensity and overall quality, with reduced astringency and bitterness (Tempranillo wine, Spain).



## TASTE PROFILE

