

PROTOCOL | Malolactic fermentation with IOC Inobacter



ACTIVATION MIXTURE (AM)

1. Mix together wine and non-chlorinated water according to the volume required (see table below).
2. Temperature: 25°C.
3. Add the ACTIVATOR and mix well.

A INOBACTER KIT

25 hL
100 hL
500 hL
1 000 hL
2 000 hL

B TOTAL VOLUME REQUIRED (wine + water)

2.5 L + 2.5 L water
10 L + 10 L water
50 L + 50 L water
100 L + 100 L water
200 L + 200 L water

C VOLUME OF AM TO USE FOR REHYDRATION

1 L
2 L
5 L
10 L
20 L



REHYDRATION MIXTURE (RM)

1. Take the volume required for rehydration (C).
2. Add the bacteria kit and stir.

INOBACTER

3. Incorporate this mixture into the rest of the AM and stir (B).
Maintain the temperature at 23 - 25°C.
4. The RM is ready when 60% of the malic acid has been consumed.



PIED DE CUVE (PC)

1. The PC is 5% of the total volume of wine.
2. Add the RM to the PC.
3. Keep the tank full, with no oxygen and at 20°C.
4. The PC is ready when 60% of the malic acid has been consumed.



NUTRITION

NUTRIFLORE FML

20 g/hL

For accelerated MLF, add this nutrient to the tank 48 hours before inoculation with the bacteria.



TANK INOCULATION

1. Incorporate the bacteria starter culture into the tank.
2. Maintain the temperature at 18 - 20°C.
3. Keep the tank full to limit oxidation.

After three weeks, take a sample from the top and bottom of the tank to measure the progress of the MLF.