

ANCHOR DUET MATURE

A bacteria blend of *Oenococcus oeni* and *Lactobacillus plantarum*, to be used in co-inoculation, for an enhanced dark fruit profile during malolactic fermentation and maturation.

ORIGIN

Bacteria cultures selected and blended for Anchor Oenology.

APPLICATION

Duet Mature is a mixed MLF starter culture for co-inoculation in red wines. This bacteria culture is developed to allow you all the benefits of co-inoculation, whilst enhancing the dark fruit profile, enhancing plum, prune, dried and dark fruit aromas. Duet Mature does not only enhance the sensory profile during MLF, but also significantly contributes to the aroma profile during the ageing period.

DUET MATURE

- Increased plum and dark berry aromas
- Hints of spice and black pepper
- Enhanced floral notes
- Increased blackberry and blackcurrant notes (DMS release during maturation)

TECHNICAL PROPERTIES

- Temperature tolerance: 18 - 28 °C
- Alcohol tolerance: 16%
- Total SO₂ at inoculation: < 50 mg/L
- pH: ≥ 3.3
- No biogenic amine production
- Little to no volatile acidity production

DOSAGE: 1 g/hL

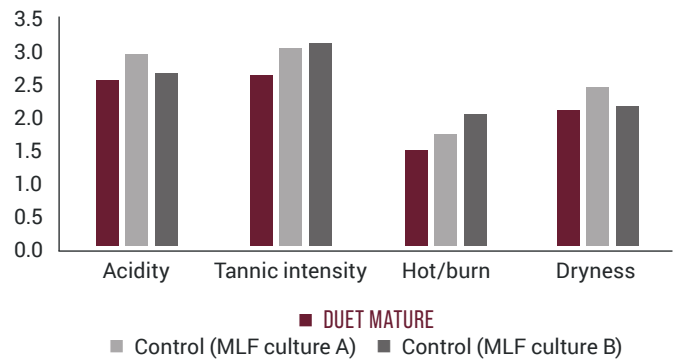
USAGE

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.

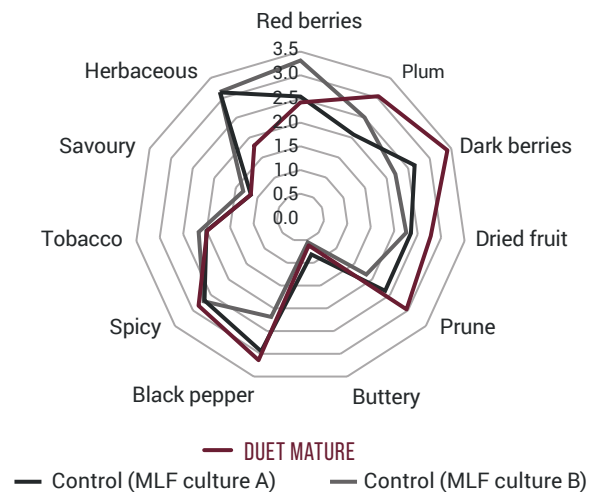
STORAGE

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.

DUET MATURE vs. competitor bacteria | Spanish Tempranillo | Reduced negative sensations.



DUET MATURE in comparison with other commercial co-inoculation cultures | South African Cabernet Sauvignon.



Sensory analysis after MLF - overall preference | Spanish Merlot.

