



FERMOPLUS® Malolactique 2.0

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 Specific nutrient for malolactic fermentation

→ TECHNICAL DESCRIPTION

Fermoplus Malolactique 2.0 is a specific nutrient for malolactic fermentation.

It improves the amino acid and vitamin content of wines, ensuring the development of selected lactic acid bacteria and the full transformation of the malic acid present.

It optimises the phases following rehydration, implantation and hydration of the *Oenococcus oeni*, and also promotes development and multiplication, which are fundamental steps in malolactic fermentations.

The balanced composition helps the bacterial cell to resist numerous stresses and assists the enzyme cluster that leads to the breakdown of malic acid. The presence of natural antioxidants, such as glutathione, ensures both cell support and protection of the most delicate flavours.

It reduces waiting time for malolactic fermentation to start and finish. It provides ideal results in combination with products from the Malolact line, selected cultures of *Oenococcus oeni*.

Stresses for malolactic bacteria during malolactic fermentation.

Inhibitor	Process	Optimal Conditions	Wine Conditions	Inhibition mechanism
Alcohol	Obtained in alcoholic fermentation	Up to 5%	12-16%	Damage to membrane structures and alteration of fluidity
pH/HM-HT	Grape acidity and wine-making interventions	4,8-5,5 (pH)	2,5-3,5	Reduced growth and enzymatic activity of malate dehydrogenase
Low temperatures	Temperatures most suitable for conservation	20-25°C	12-18°C	Slowing growth and extension of the lag phase
Polyphenols	Extraction	< 40 IPT	40-90IPT	Contribution to the slowing down of the proliferation
SO ₂	Produced by the AF of yeasts and added for preservation	0-15 ppm	10-70+ ppm	Reduced ATPase activity and decreased cell reproduction

Reference: FERMOPLUS_MALOLACTIQUE_2.0_TDS_EN_0020523_OENO_USA





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→ COMPOSITION AND TECHNICAL CHARACTERISTICS

yeast cell walls, yeast autolysates, thiamine hydrochloride (vitamin B1)

→ DOSAGE

20 g/hL.

→ INSTRUCTIONS FOR USE

Dissolve directly in must or wine. If in co-inoculation add after the start of alcoholic fermentation.

→ CONSERVACIÓN Y CONFECCIÓN

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 10 kg.

5 kg net bags.

