

REFLEX MALO® 360

Ready to use lactic bacteria inoculation for a 360 degree action field

CHARACTERISTICS

REFLEX MALO® 360 is a ready to use *Oenococcus oeni* lactic bacteria which efficiently carries out malolactic fermentation of red and white wines displaying pH or alcohol limiting conditions or wine made from difficult grapes or from difficult land parcels.

OENOLOGICAL PROPERTIES

Fermentation characteristics

- Species: *Oenococcus oeni*
- Alcohol tolerance: up to 16% Vol.
- pH tolerance: above or equal to 3.2
- SO₂ tolerance: below or equal to 50 ppm of total SO₂
- Optimum temperature range: 17 to 25°C
- Fermentation kinetics: fast due to high number of active cells /mg
- Volatile acidity production: low
- No production of biogenic amines.

APPLICATIONS

- Carry out MLF on all types of wine
- Co-inoculation (24 hours after yeasting) or by sequential inoculation (after AF).

APPLICATION RATE

Bags for doses of 25 hL and 250 hL.

Maximum legal dose in accordance with regulations in force: none

INSTRUCTIONS FOR USE

Disperse **REFLEX MALO® 360** in 20 times its weight of unchlorinated water at 20°C.

Example: dose for 25 hL in 0.4 L of unchlorinated water at 20°C.

Let sit 15 minutes then slowly homogenize.

Finally incorporate to the tank to be inoculated.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulations in force.

PACKAGING

Bags for 25 hL and 250 hL doses.

STORAGE

Store in a freeze at -18°C. Can withstand a few days not chilled (for transportation purposes).

Best if used by BLUB date stamped on package.

Once opened, use immediately.

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