



Bacchus ML starter culture is “the secret ingredient” in your next great wine! Bacchus is a blend of natural wine bacteria isolates selected from the Lallemand Oenococcus oeni culture collection in Saint-Simon, France. These concentrated and freeze-dried Bacchus malolactic bacteria cultures have been pre-acclimated to survive in a wide range of conditions when directly added to the wine.

Bacchus is a medium fermenter that helps to fill up the “middle body” of wine. It supports varietal fruit, enhances the red berry fruit characters in red wines and the white fruit characters (peach, apricot, lychee) in white wines.

OENOLOGICAL PROPERTIES AND APPLICATIONS

Bacchus is the culture of choice for many professional winemakers in red and white wines, where a positive contribution of complexity, mouthfeel and structure are desired while also respecting the varietal character. Bacchus provides a large population of malolactic bacteria for a timely and easy addition. These malolactic cultures are an ideal and economic tool to complete rapid MLF even when the wine pH is as low as 3.1, alcohol to 13.5% and the total SO₂ is less than 20 ppm. For best results in volumes up to 23 L, add Bacchus immediately after the alcoholic fermentation is complete and the wine temperature is 18°-24°C (64°-75°F).

For information on Bacchus and our complete range of products, visit our web site at

www.lalvinyeast.com

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