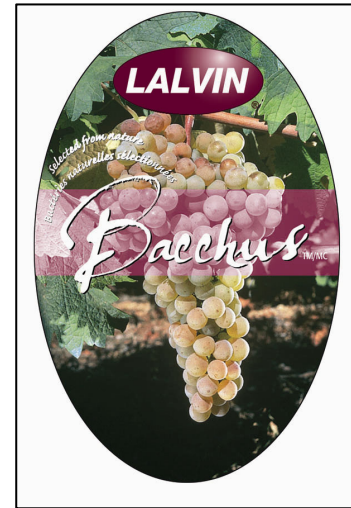


BACCHUS
MALOLACTIC BACTERIA CULTURE
Oenococcus oeni



ORIGIN

The role of malolactic fermentation (MLF) bacteria on wine quality has increased due to world winemaking trends to reduce the use of sulfur dioxide in the must and to make wines with lower acidity and greater complexity. Thus, the control of bacteria and malolactic fermentations aims to minimize the risks and maximize the positive contributions of a MLF. Lallemant has made malolactic bacteria cultures since the mid- 1980s to help winemakers control MLF. Bacchus consists of natural wine bacteria isolates selected from the Lallemant *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.

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).

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