



ALPHA

Oenococcus oeni

Application

Enoferm ALPHA was selected by the Institut Technique du Vin (ITV) France, from spontaneous Malolactic fermentation (MLF) showing good fermentation activity and sensory contribution. ALPHA was retained for its dominance and its capacity to achieve reliable MLF and improve wine complexity from 116 natural lactic acid bacteria strains isolated from these different wines.

Enoferm ALPHA is recommended for smooth, fruit forward premium and ultra premium red and white winemaking. Moreover, its low production of biogenic amines respects health concerns and limitations on biogenic amines.

Malolactic Culture

Security and mouthfeel

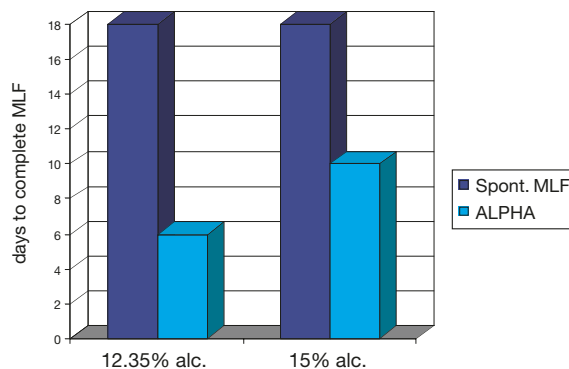
ALPHA is a natural vigorous Starter Culture prepared according to the Lallemant MBR® process. It is one of the best cultures for Malolactic Fermentation management under difficult wine conditions while also respecting the wines quality. Its pre-acclimatisation is achieved during the biomass production giving bacteria cell wall resistance to adverse conditions found in wine allowing easy and direct inoculums.

Microbiological Oenological Properties

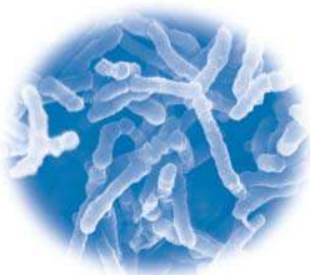
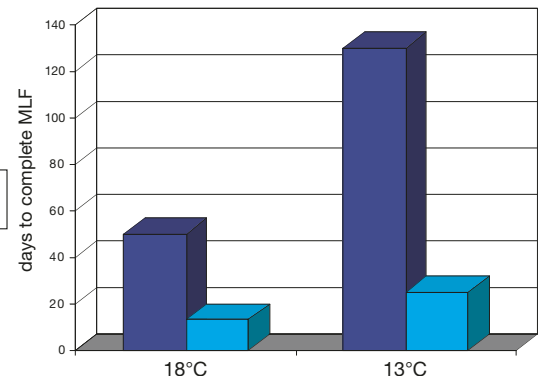
- Good implantation
- High survival rate after inoculation into wine and very good dominance during the MLF
- Excellent activity at low temperature even if the temperature drops below 14°C (57°F), ALPHA will continue to complete Malic Acid degradation.
- Alcohol Tolerance: 15.5% vol.
- Total SO₂ should be < 50 ppm
- Low nutrient demand, however, if added to wine with several difficult stress factors, the addition of ACTI-ML will encourage fermentation success.
- MLF Kinetics:
Under optimum MLF conditions:
 - pH > 3.2
 - 12-13% vol. alcohol
 - Total SO₂ < 20 ppm
 - Temperature 18°C (64°F)
 Alpha will induce a fast and safe MLF.
- Low volatile acidity production
- Low diacetyl production
- No biogenic amines production

Malolactic Fermentation Security

Belair pH 3.46, Sofralab 1998



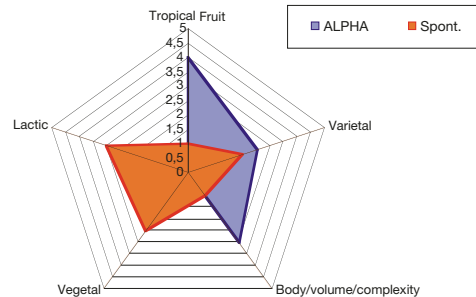
ITV Beaune 1998, Pinot noir pH 3.35, Alc 13.20



ENOFERM®

Mouthfeel

Contrary to spontaneous MLF, contribution of ALPHA in white wine is usually described as respecting the wines varietal character. Moreover, the lower perception of the green and vegetative flavours is the result of the very positive impact of ALPHA on wine complexity.

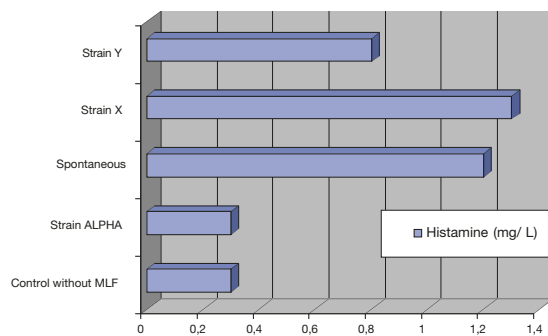


Biogenic Amines

Biogenic amines can be present in wine at different level and may cause allergic reactions with sensitive individuals. However it's possible to limit the production of biogenic amines and more particularly of histamine.

Dosage

Enoferm ALPHA is available in:
 2.5 g for 2.5 hL (66 US gal.) – 25 g for 25 hL (660 US gal.) – 250 g for 250 hL (6600 US gal.)



Usage

Enoferm ALPHA is an easy-to-use inoculum that does not require build-up or planning ahead to pre-culture before adding to wine.

Each 25 g packet may be rehydrated into roughly 500 ml of clean, chlorine free water at 20-30°C (68-86°F). Use the suspension to inoculate the wine just at the end of alcohol fermentation, then gently mix in order to get a homogenous distribution of the bacteria.

Storage

Sealed packets can be delivered and stored for a few weeks at ambient temperatures without significant loss of viability. For prolonged storage, the product keeps its activity for 12 months at 4°C (39°F) and for 18 months at -18°C (0°F). Once package is opened, use immediately.

FOR MORE INFORMATION: www.lallemandwine.com

The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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