



BETA

Oenococcus oeni

Malolactic Culture

Activity, Security and Varietal Aromas

BETA Malolactic Bacteria (MLB) was selected for its excellent activity under difficult wine conditions combined with the MBR® process of acclimatization and production develop by Lallemand. BETA is one of the most tolerant cultures to conduct Malolactic Fermentation (MLF) and elaborate wines with varietal fruit forward character.

Application

Efficient control of MLF by using innovative biological cultures to improve wine quality while respecting varietal character was the fundamental objectives of the European Craft MLB selection project. An existing natural pool of lactic acid bacteria was characterized based on oenological criteria to meet the specific demands of winemakers.

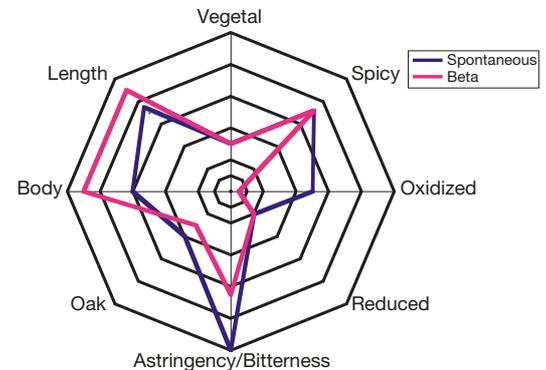
Based on the results of various experimental and industrial vinification, Enoferm BETA was selected as a vigorous bacteria to achieve reliable MLF under diverse conditions in different wine areas. Originally isolated from the Abruzzi wine region in Italy, Enoferm BETA offers security in wine-making, and a positive impact on varietal wine aromas.

Malolactic fermentation and organoleptic properties

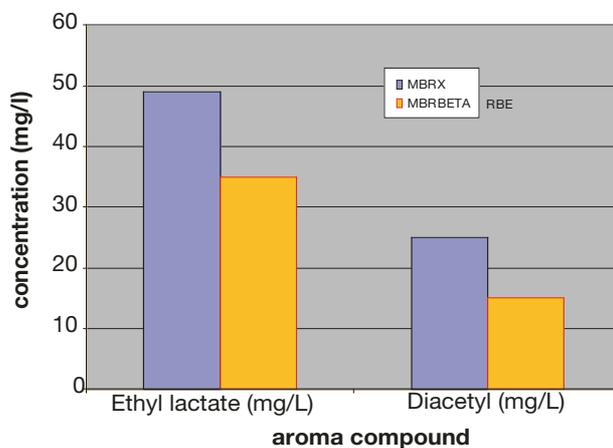
Tasting notes comparing Enoferm BETA against spontaneous fermentation.

Enoferm BETA is best used to support the tannin structure and red berry fruit, as well as enhance the levels of B-damascenone, which generally will contribute to floral notes in red wines. In addition the low potential of Enoferm BETA to produce "buttery" flavour compounds, such as ethyl lactate and diacetyl, respects the varietal characters.

Sensory description of a 2000 Merlot (France) after MLF

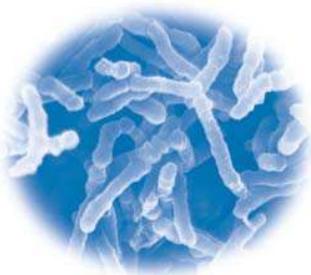


Effect on aroma and buttery flavor



Ethyl-lactate and diacetyl concentration in a 2001 Merlot wine (France)

ENOFERM®



Oenological and Microbiological Properties

- Good implantation – Competitive strain, good dominance over contaminant spoilage bacteria
- Acclimatised to tolerate high levels of SO₂: maximum 50 – 60 ppm total SO₂
- Alcohol tolerance: 14.5 % vol.
- Good tolerance to low temperatures: minimum 14°C (57°F)
- Medium lag phase
- MLF Kinetics under optimum conditions:
 - pH > 3.2
 - 13% vol. alcohol
 - Total SO₂ < 20 ppm
 - Temperature 18°C (64°F)Beta will induce a fast and safe MLF.
- Security
 - No potential to form biogenic amines
 - Low production of volatile acidity
 - Low production of ethyl lactate acid and diacetyl
 - Enhance the levels of β-damascenone

Dosage

Enoferm BETA 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 BETA 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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