Malolactic Fermentation Restart Protocol

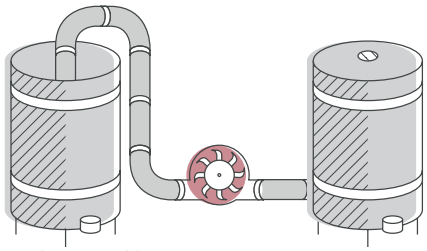
If *Brettanomyces bruxellensis* is present and depending on the level of contamination, consider a racking, or even filtration (1 µm) to eliminate this undesirable population. The medium will then be depleted in the lees necessary for lactic acid bacteria nutrition and the addition of a nutritional supplement will be essential.

MALOLACTIC FERMENTATION RESTART PROTOCOL

A

If contaminated with *Brettanomyces*:
- Rack/centrifuge anaerobically.

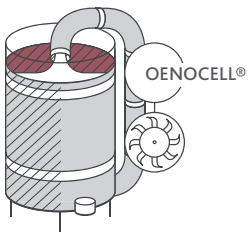
Note: if Brettanomyces population is higher than 10^3 cell/mL, filter the wine (1 µm).



Wine with MLF problems

B

- Incorporate **OENOCELL®** (20 g/hL - 200 ppm).
- Mix wine anaerobically every 12 hours for 48 hours, or continuously if possible.



C

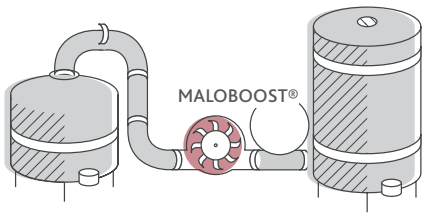
- Prepare the **LACTOENOS® B16 STANDARD** reactivation medium by following steps 1 and 2 in the "Protocol for reactivation of **LACTOENOS® B16 STANDARD** in wine" available in the product data sheet.
- Inoculate the starter with this reactivation medium by following step 3 of the same protocol.

Reactivation medium: **LACTOENOS® B16** + reactivator

Starter with **MALOBOOST®**

D

Inoculation and nutrition:
- When the starter is ready (see protocol), add to the wine prepared in step B.
- Add **MALOBOOST®** (20 to 40 g/hL / 200 to 400 ppm).
- Mix thoroughly in a closed circuit.



Starter prepared in step C

Wine prepared in step B

Important: maintain a stable temperature, between 18°C - 25°C (64 - 77 °F), during all stages and until the end of MLF.