

Product description

Highly concentrated BioStart® Bianco SK3®-starter culture for direct and simple initiation of the malo-lactic fermentation particularly in white wine.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Origin

The freeze-dried starter preparation for white wines has been carefully selected from *Leuconostoc oenos* (*oenococcus oeni*) strains coming from German wine-growing regions after long-term trials of application. Isolation was performed from selected wines with spontaneous acid degradation. The so selected new strain was tested under extreme conditions and has succeeded to prevail.

Properties

The described selection and concentration had the aim to isolate a special strain for white wine technology which assures secure malic acid degradation even under difficult conditions, such as low pH-value and low temperature. Vitality is promoted by an already in the production stage induced stress situation and consequently acquired stress tolerance. BioStart® Bianco SK3® is therefore optimally adjusted to the medium white wine.

Organoleptic properties

The acidity structure of the wines is harmonized, sharp acidity is eliminated and the acid is better integrated into the texture of the wine, therefore the wines present themselves as complex, round and balanced. The multiplicity of aromas of the individual vine varieties is intensified and the wine is assessed as more flowery.

Total viable cell count/concentration

The concentration of the new BioStart® Bianco SK3® cultures is considerably high and provides an inoculation capacity of 1×10^{11} /g, thus start conditions are excellent.

Product and process advantages

- the use of BioStart® Bianco SK3® to start malo-lactic fermentation in wine, leads to a better control of the starting point and the duration of fermentation and of the effects on aroma and structure of wines.
- after malo-lactic fermentation, wines have an increased microbiological stability.
- after malo-lactic fermentation, wines have a lower SO₂ demand.
- an accomplished malo-lactic fermentation is a harmonious acid correction.
- wines show improved organoleptic properties after a successful malo-lactic fermentation.

Conditions for malo-lactic fermentation

- Total SO₂: a maximum of 45 mg/L. Free SO₂: a maximum of 10 mg/L. **Ideal: no SO₂ !**
- To ensure optimum course of malo-lactic fermentation, the starter bacteria should be added shortly before the end of the alcoholic fermentation (residual sugar < 4 g/L) or immediately after fermentation end.
- pH-value: The pH-value of the wines should be 3.0 or higher (if necessary, adjust to pH 3.0 or to a higher pH with Erbslöh-Kalk).
- Temperature: The temperature of the wine should be above 13 °C.
- Alcohol content: max. 13.5 % by volume.
- It is favourable when the wine is left on the sound lees or, at least, on the fine lees.
- CO₂ can inhibit malo-lactic fermentation and has to be expelled by careful stirring or pumping over.
- An additional dosage of the nutrient substance BioStart® Nutri promotes a smooth course of malo-lactic fermentation.

Lactic acid bacteria particularly for white wine



BioStart[®] Bianco SK3[®]

Application

The new BioStart[®] Bianco SK3[®] strain is specially for application in white wine. The strain selection and concentration, as well as the stress induction at a stage in advance, lead to improved conditions for the onset and completion of malo-lactic fermentation with, at the same time reduced dosages. Add the contents of the package for 10 hl to 0.2 litres; for 50 hl to 1.0 litre water (approx. 25 °C), wait for 30 minutes and stir from time to time, then add to the wine and mix. For improved nutrient supply, add BioStart[®] Nutri. By an addition of yeast extract, suspending in sterile filtered or decoct must/water mixture and adjusting to pH 4.0, this culture can be prepropagated.

Storage

The freeze-dried BioStart[®] Bianco SK3[®]-culture is particularly stable. Storage of unopened, original packagings is possible over a period of 18 months in the refrigerator or over 30 months at – 18 °C. A short-term warming during transport has no impact on activity. No cold-storage cabinet is required for the storage of BioStart[®] Bianco SK3[®]!

Producer: Lallemand S.A. France

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