ENODOC™ ML-FAST Plus

High alcohol tolerance and fruity aromas

CHARATERISTICS

ML-Fast Plus is a *Oenococcus oeni* strain selected from a spontaneous malolactic fermentation in France, perfectly suitable for white, rosé and red wines.

This strain stands out for its high alcohol resistance; moreover it preserves and increases the fruity aromatic flavour, produces very low quantities of diacetyl and, like all the Enodoc bacteria, doesn't produce biogenic amines.

ML-Fast Plus can be inoculated after the end of alcoholic fermentation or earlier on must in fermentation (co-inoculation), if the conditions allow a complete kinetic of alcoholic fermentation.

APPLICATIONS

ML-Fast Plus:

- wines elaborated with high maturity grapes to reinforce freshness and fruity notes;
- its adaptability to every kind of winemaking conditions and its very short growing time allow it to perform MLF in the safest and quickest way. Specific protocols to face difficult conditions are available
- the very low diacetyl production contributes to wine freshness target;
- reduces vegetative flavours: performing a regular MLF, the flavour will be better balanced;
- particularly suitable to co-inoculation (recommended yeasts: Enodoc RG12 and Fervens Evoke).

MICROBIAL PROPERTIES

Kind	*O. oeni*
pH	> 3.15
SO_2	up to 50 ppm
Alcohol res.	up to 16%

DAL CIN

DOSAGE and INSTRUCTIONS FOR USE

1 g/100 l.

Rehydrate 1 packet of freeze-dried bacteria in 20 times its weight of distilled water at 20 °C max. for 15 minutes. Add the suspension to the wine to be fermented.

ML-Fast Plus can be used both with sequential inoculation (post-alcoholic fermentation) and co-inoculation (simultaneous alcoholic fermentation), respecting the recommended inoculation rates.

PACKAGING

25 g and 250 g packets.

STORAGE

+4 °C	18 months.
-18 °C	36 months.

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