

la Solutions for wine making

Oeno 2

Oenococcus oeni strain (AD08). Product conforms to oenological codex.

Oeno 2 is a malolactic bacteria, selected for inoculations in delayed co-inoculation or sequential inoculation.

The Oeno 2 preparation includes a selected lactic bacteria dose (*Oenococcus oeni* strain AD08) and a specific activator (Oeno 2 preparator).

OENOLOGICAL INTEREST

>Oeno 2 is a versatile bacteria; it can be used for:

- delayed co-inoculation: at the end of AF
- sequential inoculation: after AF

> Oeno 2's manufacture procedure allows the bacteria to adapt to environmental conditions in two phases:

- Pre-acclimatisation during industrial production
- Fast final reactivation in the cellar with the wine to be inoculated

This procedure improves yeast survival during inoculation and MLF kinetics.

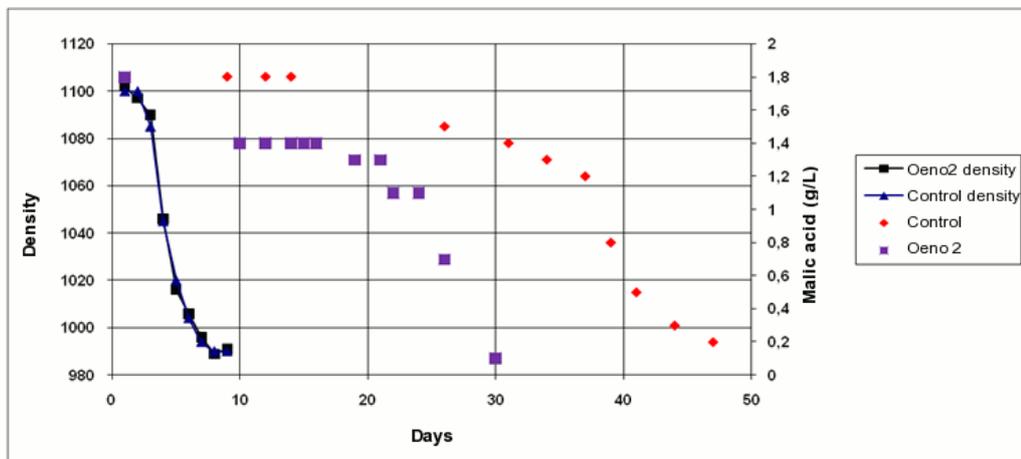
>Oeno 2 enables fast MLF triggering if the following parameters are controlled:

Parameters	Limiting values
pH	> 3.2
SO ₂ L	< 5*
SO ₂ T	< 60 mg/L
VAT	< 15,5 % vol.

* the absence of free SO₂ is recommended.

EXAMPLES OF USAGE

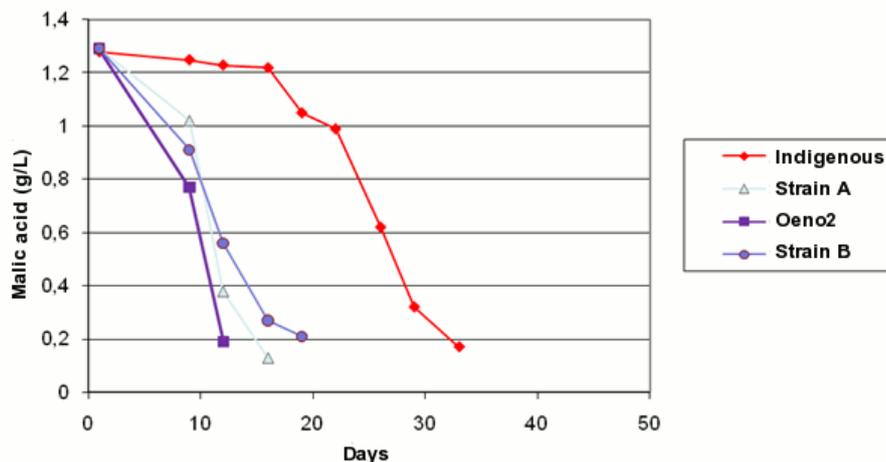
OENO2 inoculation end AF (d = 1,000), Syrah.





Solutions for wine making

OENO2 sequential inoculation (after running off), Merlot.



USAGE

- > Respect the volume of wine indicated on the bacteria dosage (50 hL or 250 hL).

IMPLEMENTATION

- > Do not use opened packages.
- > Use a clean container.
- > For a 50hL dosage, mix 5 L of mineral water (non-chlorinated, non-sulphited, at 20°C) and 5 L of wine at 20°C. Add the Oeno 2 preparator, then the bacteria dosage. Homogenise and wait for 12 hours, maintaining a constant temperature of 20°C.
- > Add to the tank to be inoculated at 20°C. Maintain a constant temperature throughout MLF.

ADVICE FOR USAGE

- > Respect the implementation protocol.
- > Inoculate as early as possible after alcoholic fermentation has been completed.
- > In the case of delayed co-inoculation (inoculation at the end of AF), monitor the quality of the yeasting and that there is a sufficient supply of fermentation activators (yeast preparators and nitrogen complements) in order to ensure optimal yeast activity and to avoid bacterial deviation.

PACKAGING

- > Dosage for 50hL and 250hL, activator supplied (Oeno 2 preparator).

STORAGE

- > 18 months at + 4°C and 30 months at - 20°C, for 18 months from the date of manufacture (written on the bag).
- > All open bags must be used rapidly.

MK-03/10/2013

LAMOTHE - ABIET

rue Ferdinand de Lesseps
33610, CANEJAN / BORDEAUX
FRANCE

www.lamothe-abiet.com

