



# INSTRUCTION FOR USE

## ● SEQUENTIAL INOCULATION (POST-ALCOHOLIC FERMENTATION)

**1A.** Mix and dissolve content of the activator sachet in drinking water (temperature between 18 and 25 °C) according to the table below.

	1A	2
1-Step® Kit	Volume of drinking water (L)	Volume of wine (L)
For 25 hL	2,5	2,5
For 100 hL	10	10
For 500 hL	50	50
For 1000 hL	100	100

**1B.** Add content of the lactic acid bacteria sachet and dissolve carefully by gently stirring. Wait for 20 minutes.

**2.** Add to this suspension the appropriate volume of wine (see table above) pH > 3.5, total SO<sub>2</sub> <45 ppm, no free SO<sub>2</sub> (temperature between 18 and 25 °C). Wait for 18 to 24 hours. If malic acid content is < 1,2 g/L, wait only for 8 to 12 hours.

**3.** Transfer the activated malolactic bacteria starter culture into the wine according to the volume indicated on the kit.

### Recommended temperature range :

- White wine / rosé wine: from 16 to 20 °C.
- Red wine: from 17 to 25 °C.

If limiting conditions (high alcohol > 14.5 vol, or low pH < 3.1, or high SO<sub>2</sub> > 45 ppm) : from 18 to 22 °C.

Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days.

## ● CO-INOCULATION (SIMULTANEOUS ALCOHOLIC FERMENTATION)

The 1-Step® activator and lactic acid bacteria can be used in co-inoculation without waiting 24 hours when the conditions and must are suitable (pH >3.4 and sulphite addition to the grapes <8 g/hL).

**1A.** Mix and dissolve content of the activator sachet in drinking water (temperature between 18 and 25 °C) according to the table below.

1-Step® Kit	Volume of drinking water (L)
For 25 hL	2,5
For 100 hL	10
For 500 hL	50
For 1000 hL	100

**1B.** Add content of the lactic acid bacteria sachet and dissolve carefully by gently stirring. Wait for 2 hours maximum.

**2.** Transfer the rehydrated mix (activator and lactic acid bacteria) into the fermenting must/ wine 24 hours after the yeast is added.

**3.** Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days, as well as volatile acidity.

In the case of must with pH <3.4 or sulphite addition >8 g/hL, it is recommended to use the 1-Step® activator and lactic acid bacteria after alcoholic fermentation.

### Recommended temperature range :

Carefully monitor must temperature, which must be below 30 °C at lactic acid bacteria inoculation (alcohol < 5%vol) and below 27 °C when the level of 10 % of alcohol is reached.

## PACKAGING AND STORAGE

Distributor

- Available in sachet for inoculation of 25hL, 100hL, 500hL and 1000hL.
- Once opened, activator and lactic acid bacteria sachet must be used immediately.
- Activator and lactic acid bacteria sachet must not be used separately.
- This product can be stored for 18 months at 4 °C and 30 months at -18/-20 °C in original sealed packaging.
- Sealed packets can be delivered and stored for a few weeks at ambient temperature (<25°C/77°F) without significant loss of viability.

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.