

ALPHA®

Oenococcus oeni

Lactic acid bacteria selected from nature

**SECURITY AND MOUTHFEEL
FOR A WIDE RANGE OF
WINE CONDITIONS**

MBR® process
direct inoculation

The MBR® form of lactic acid bacteria represents a Lallemand specific process that subjects the lactic acid bacteria cells to various biophysical stresses, making them better able to withstand the rigors of direct addition to wine. The conditioned MBR® lactic acid bacteria that survive are robust and possess the ability to conduct reliable malolactic fermentation (MLF).

APPLICATION

Uvaferm Alpha® was selected by the Institut Français de la Vigne et du Vin (IFV) for its high survival rate after inoculation into wine, its dominance during malolactic fermentation (MLF) and its capacity to achieve reliable MLF in very different conditions of white and red wines. Uvaferm Alpha® improves wines aroma complexity and mouthfeel. Uvaferm Alpha® isn't capable of producing histamine or other biogenic amines. Thanks to its good implantation, Uvaferm Alpha® helps to secure and preserve wine quality.

ORGANOLEPTICAL PROPERTIES

Beyond bio-deacidification, Uvaferm Alpha® is a true winemaking agent, which contributes to the sensory complexity and the quality of wine as follows :

Buttery impact (Diacetyl production) :

- Moderate in Sequential inoculation
- Low in Co-inoculation



Reduction of green and vegetative flavours



Mouthfeel
Respect varietal aromas
High in ethyl propanoate



Velvet red fruits
Roundness
Mouthfeel



This sensory contribution can be further supported by the combination with an appropriate selected yeast strain and timing of ML bacteria inoculation.

LALLEMAND

Uvaferm®

OENOLOGICAL AND MICROBIOLOGICAL PROPERTIES

- pH tolerance : > 3.2
- Alcohol tolerance : up to 15,5 % vol.
- SO₂ tolerance : up to 50 mg/L total SO₂
- T° tolerance : > 14°C
- Low nutrition demand
- Good implantation
- MLF Kinetic : Fast
- Low volatile acidity production
- No production of biogenic amines
- Co-inoculation recommended
- Sensitive to excessive O₂ exposure

INSTRUCTION FOR USE

Direct inoculation is possible. For best distribution, we recommend the following :

• SEQUENTIAL INOCULATION (POST-ALCOHOLIC FERMENTATION)

- Rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes.
- Add the suspension directly to the wine towards the end of the alcoholic fermentation, then stir gently to evenly distribute the lactic acid bacteria and minimize the oxygen pickup.
- Monitor malic acid.
- Stabilize wine once malolactic fermentation (MLF) is finished.

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 SO₂ > 45 ppm): from 18 to 22°C. Check malolactic fermentation activity (malic acid degradation) every 2 to 4 days.

• CO-INOCULATION (SIMULTANEOUS ALCOHOLIC FERMENTATION)

1/ Yeast addition

Rehydrate the selected dry yeast according to the instructions. Preferably in presence of a rehydration nutrient and inoculate the must.

2/ Bacteria addition

Depending on the SO₂ addition at crush:

- Sulfitage < 5 g/hL : wait for 24 hours
- Sulfitage 5-8 g/hL : wait for 48 hours
- Rehydrate the packet of freeze-dried lactic acid bacteria in 20 times its weight of clean chlorine free water at 20°C for a maximum of 15 minutes.
- Add the suspension to the must/wine to be fermented.
- Assure a good distribution.
- 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.
- Complex nutrients addition at 1/3rd of alcoholic fermentation is recommended.
- Monitor malic acid and volatile acidity.
- If MLF takes place during AF and an unusual increase in volatile acidity is observed add Lysozyme (150-200 mg/L).
- Top the wine after alcoholic fermentation (AF)
- Otherwise rack and stabilize after MLF.

PACKAGING AND STORAGE

- Available in different dosages 2.5 g for 2.5 hL (66 US gal.) – 10 g for 10 hL (264 US gal.) – 25 g for 25 hL (660 US gal.) – 100 g for 100 hL (2640 US gal.) – 250 g for 250 hL (6600 US gal.)
- Once opened, lactic acid bacteria sachet must be used immediately.
- 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.

Distributor