

MAXIFLORE ELITE

Oenological bacteria with a short re-acclimation period (One-Step process).

Contribution to structure and aromatic complexity



↓ OENOLOGICAL APPLICATIONS

MAXIFLORE ELITE gives wines some particularly interesting sensorial qualities. With red wines, this malolactic yeast starter helps increase the sensation of structure and volume in the mouth whilst emphasising the spicy aromas. With white wine musts, when inoculated early, it can reinforce the dried fruit notes whilst also protecting the fresher aromas.

MAXIFLORE ELITE is probably one of the malolactic yeast starters best able to tolerate the widest range of conditions. Since it combines 1-Step®'s acclimatisation performance with its own properties of resistance to low pH's, SO₂ and high levels of alcohol, it is the ally of choice to safeguard malolactic fermentations and it can be used with early inoculations (2/3 of the way through alcoholic fermentation) as well as sequential ones.

↓ INSTRUCTIONS FOR USE

MAXIFLORE SATINE is a kit including:

- A preparation of selected lyophilized lactic bacteria.
 - A specific activating agent added in the middle of the bacteria re-acclimation
- Exemple for a 100hL kit:

• On Co-Inoculation Must (possible if pH>3.4 and moderate Sulphur addition)

1. Dissolve the activator sachet in 10 L of water between 18° and 25°C. Add the contents of bacteria sachet and dissolve delicately. Waiting time: 2 hours max.
2. Blend the mixture to 100 hL of must as soon as the first density points are lost.
3. Check the malolactic fermentation (malic and lactic acids) as well as the volatile acidity every 2 or 4 days

• Early inoculation (density 1,010) or sequential inoculation (after alcoholic fermentation)

1. Dissolve the activator sachet in 10 L of water between 18° and 25°C. Add the contents of bacteria sachet and dissolve delicately. Waiting time: 2 hours max.
2. Blend the former mixture to 10L of must/wine between 18° and 25°C. Waiting time: 18 to 24h. Check the good malic acid degradation (near 0)
3. Add the 20L of mixture to 100hL of must/wine. Keep the temperature between 18 and 25°C.
4. Check the malic acid degradation every 2 or 4 days.

Reacclimatisation medium (L)	Kit 25 hL	Kit 100 hL	Kit 500 hL
Water	2,5 L	10 L	50 L
Must/ wine	2,5 L	10 L	50 L

↓ CHARACTERISTICS

- Species: *Oenococcus oeni*.
- Very good tolerance to pH: from pH 3.1 (where total SO₂ is low).
- Good tolerance to SO₂: up to 10 mg/L of free SO₂ and 60 mg/L of total SO₂.
- Excellent tolerance to alcohol: up to 15.5% vol.
- Low production of volatile acidity.
- No production of biogenic amines.

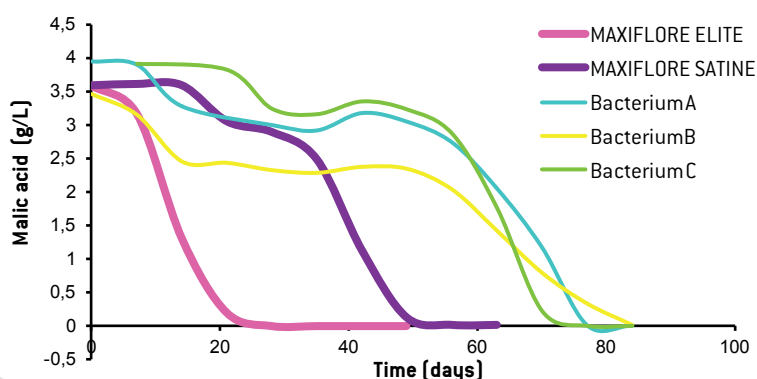
MAXIFLORE ELITE

↓ A bacterium that prefers northern wines ...

MAXIFLORE ELITE uses various metabolisms to resist difficult conditions such as low pH values and high levels of ethanol.

When used with sequential inoculations, these metabolisms also contribute to the dried fruit notes that add to the complexity of the great white wines produced and/or aged under wood.

Rates of malic acid breakdown in a white wine with a low pH.
Chardonnay, pH 3.0; alcohol 12.8 % vol; temperature 18°C, sequential inoculation

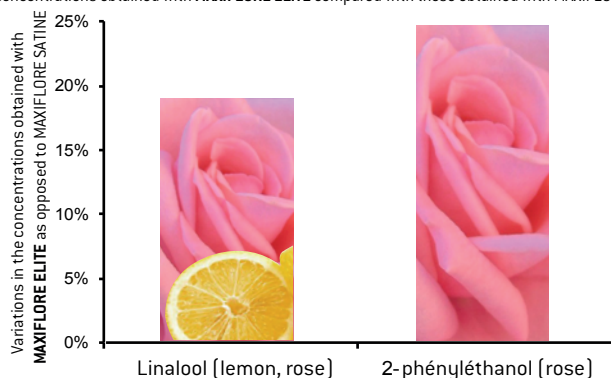


... As well as the southern ones!

Gains in floral aromas obtained with **MAXIFLORE ELITE**

Grenache 2010 - Châteauneuf-du-Pape

Relative concentrations obtained with **MAXIFLORE ELITE** compared with those obtained with MAXIFLORE SATINE



During our experiments, we were also able to see that **MAXIFLORE ELITE** effectively brought out the floral and spicy aromas in well matured red wines, whilst also contributing to their volume in the mouth and to their charpente.

↓ PACKAGING AND STORAGE

- Packets for inoculating 25 hL, 100 hL et 500 hL.

MAXIFLORE ELITE can be stored in cold environment for 36 months following manufacture date if stored at - 18°C and for 18 months if stored at + 4°C.

However, opened packets must be used immediately as the freeze-dried powder is hygroscopic and the bacteria rapidly lose their activity.

Aluminium packaging protects the bacteria against oxygen and humidity.