



## Solutions for wine making

# Oeno 1

**Strain AF06**  
**Oenococcus Oeni**

Oeno 1 is a malolactic bacteria. The AF06 strain has been specially selected to be used in co inoculation. It's adapted for red wine vinification. Co-inoculation is an efficient technique which allows malolactic fermentation to be launched very rapidly. The process consists of adding the bacteria to the fermenting must a few hours after yeasting.

Lamothe-Abiet has validated this method following several years of experimentation.

### OENOLOGICAL BENEFITS

- > Malolactic fermentation completion in red wines (and some white wines) is essential. Spontaneous fermentation is unpredictable. A fast start and satisfactory execution of malolactic fermentation are ensured with the use of Oeno1.

### PRACTICAL BENEFITS

Thanks to **Oeno1** the total fermentation time (AF + MLF) is reduced. Using **Oeno1** in co-inoculation:

- > Avoids long periods of heating, which are expensive, perilous and penalizing for the wine's "fruit".
- > Limits the risk of contaminant development (*Brettanomyces* sp., *Pediococcus* sp...).
- > Allows for rapid cleaning which preserves the quality of the wine.
- > Gains precious time allowing the wine to be rapidly put on the market.

The co-inoculation technique using **Oeno 1** is economic. It requires good alcoholic fermentation management (choice of yeast, good yeast preparation, yeasting levels, nutrition...). L-A offers a choice of yeast adapted to **Oeno1** inoculation in its range.





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### APPLICATION

Co-inoculation with **Oeno1** is particularly recommended for:

- > Primeur red wines or “grand” wines to be tasted as primeurs.
- > Pleasure fruity red wines with a fast turnover.
- > Optimising personnel and cellar management, reducing costs (heating and analysis).

### IMPLEMENTATION

- > Rehydrate the contents of the kit in 20 times its volume in mineral water, at room temperature.
- > Wait for 15 minutes.
- > Incorporate into the fermentation tank.

### PACKAGING

- > Kit for 50 hL (25g).
- > Kit for 250 hL (125 g).

### PRESERVATION

- > 18 months at 4°C and 30 months at -20°C, use rapidly after opening.

