



Solutions for wine making

ŒNO 1

***Oenococcus oeni*. In accordance with the current international enological codex.**

Oeno 1 is a malolactic bacteria specially selected to be used in co-inoculation. It is adapted for red wine vinification.

ENOLOGICAL 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 detrimental to 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 to be rapidly put on the market.

> The co-inoculation using Oeno1 is economic. It requires good alcoholic fermentation (choice of the yeast, good yeast preparation, yeasting levels, nutrition...). Lamothe-Abiet offers a choice of yeast adapted to Oeno1 inoculation in its range.

APPLICATION

> Co-inoculation with Oeno1 is particularly recommended for:

- Primeur red wines or «grand» wines to be tasted as primeurs.
- Pleasure fruity red wines a fast turnover.
- Optimizing personnel and cellar management, reducing costs (heating and analysis).

INSTRUCTIONS FOR USE

> Rehydrate the contents of the kit in 20 times its volume in mineral water, at room temperature.

> Wait for 15 minutes and incorporate into the fermentation tank.

PACKAGING

> Kit for 25 100 and 250hL.

PRESERVATION

> 18 months at + 4°C and 30 mois at - 20°C, after the manufacture date shown on the package.

> Any opened package should be used.

