



# XXL D

fresh starter malolactic

High quality and purity malolactic starter culture, selected for its Diacetyl production particularly suited to structured white wines, Chardonnay. However it can also be used for Sparkling and Reds. It contributes butteriness and complexity to wine aromas, softness and broadness to wine flavors.



## PERFECT FOR

malolactic fermentation of structured white wines



## DIRECT USE

looks like light-colored cream powder



# XXL D

fresh starter malolactic

freeze-dried malolactic bacteria "XXL D"

**Name:** XXL D

**Strain:** *Oenococcus oeni*

**Description:** fresh concentrated freeze-dried culture of malolactic bacteria

**Attitude:** malolactic fermentation of structured white wines

**Form type:** cream powder

**Concentration:** > 400 billion/gr

**Brettanomyces spp.:** none

**Optimal dosage:** 1 g/Hl

**Optimal temperature:** 18 - 24°C

**Alcohol tolerance:** 16,0 % vol.

**pH tolerance:** pH > 3,20

**SO<sub>2</sub> resistance:** high (free SO<sub>2</sub> < 10 ppm)

**Fermentation speed:** high

**Use:** direct use

**Storage:** in fresh and dry place

**Shelf life:** 18 month at -18°C

**Dosage:** available for 2,5 - 25 - 250 - 1000 Hl

*Before use see the Probiotec user instructions*

