

## Malolactic Fermentation

For 2.5 g package to inoculate 250 L.

Rehydrate package in 1 cup of clean chloride free room temperature water for a maximum of 15 minutes. Add the suspension to the wine to be fermented. Mix the wine gently by stirring.

## Optimalo Addition

Suspend in a small amount of water or wine and add directly to the wine at the same time as the malolactic culture. DO NOT add to the rehydration water.

## Bacchus

Add directly to the wine immediately after the alcoholic fermentation is complete.

Before malolactic fermentation DO NOT sulfite wine. Keep wine at room temperature. Malolactic ferment is a slow process with tiny bubbles, not a rigorous ferment like primary ferment.